TABOADELLA 1255

Reserva Touriga Nacional

Red 2022



Touriga Nacional is the international icon of Portuguese grape varieties. It originated in the region where it finds its greatest expression - the Dão.

With a natural acidity provided by its terroir, this wine reveals a fresh aromatic profile of red fruit, violets, high-altitude spice such as black pepper, and wet granite notes - all marked by great elegance.

On the palate, it displays magnificent fluidity, balanced by a well-judged viscosity, very refined fruit, and remarkable precision, all pointing to outstanding aging potential.

OVERVIEW

First Harvest: 2018 Owner: Amorim Family

Winemaker: Rodrigo Costa

VINE

Grape Varietie: 100% Touriga Nacional

Soils: Granitic Sub-region: Castendo Production method: Integrated

Harvest: By hand Average Yield: 4000 kg/ha

ADDITIONAL WINEMAKING NOTES

100% destemmed

Ageing: 20% in new 500-litre French oak barrels; 80% in second-use 500-litre

An atypical spring, quite cold at its onset and combined with the intentional delay of pruning as a technical choice, led to a shift in the vegetative cycle. In this way, we avoided exposure to the late frosts that formed during the first half of April in the Dão demarcated region. Flowering took place under sunny conditions, which enabled generous berry set with fully formed clusters. June, July, and August were months

French oak barrels for 10 months

Alcohol: 13,5% Vol. Bottling: October 2025 Production: 5000 bottles

2022 HARVEST

without rainfall, with high daytime temperatures but mild nights that allowed the bunches to develop with balanced ratios. These temperature ranges in vineyards that are perfectly established and adapted, combined with the richness of groundwater, supported a balanced progression of ripening, resulting in exceptional grape quality. These conditions of Taboadella's microclimate enabled us to craft wines with a profile and richness that reflect the unique terroir from which they originate.