

TABOADELLA

1255

The Alfrocheiro grape variety first emerged in Portugal and in the Dão region after the phylloxera epidemic and finds its natural territory in this region.

We do not know of any foreign or national origins of this grape variety, but it was once known as the “Tinta Francesa de Viseu” (equal to French red grape variety from Viseu). It is a very rare, high-altitude grape variety, that teaches us to produce small amounts and respect its fragility, in order to obtain firm, delicate and structuring tannins.



GENERAL

First Harvest: 2018
Owner: Amorim Family
Winemakers: Jorge Alves & Rodrigo Costa
Viticulture: Ana Mota

VINE

Grape varieties: 100% Alfrocheiro
Soils: Granitic
Zone: Silvã de Cima, Castendo
Production mode: Integrated
Harvest: by hand
Average yield: 4500 Kg/ha

ADDITIONAL WINEMAKING NOTES

100% vibration screening and destemmed
Ageing: 20% in new 500l French oak barrels;
80% in second year barrels for 10 months
Alcohol: 13% Vol.
Bottling: May 2023

2021 HARVEST

From September 8 to September 28

The atypical Spring proved to be quite cold. This factor, allied to the technical team's decision to postpone pruning, led to a slight delay in the vegetation cycle, which made it possible to avoid production losses due to the late April frosts that occurred in the Dão wine demarcated region. The months between June and mid-August were hot and dry. In the Taboadella estate, with its specific micro-climate, surrounded by a forest, from mid-August onwards the high daytime temperatures were complemented by some nocturnal precipitation. This provided us with balanced evolution of the maturation, resulting in exceptionally high-quality grapes. We were thereby able to produce wines with a profile and richness that mirror this unique Terroir.

ALFROCHEIRO RESERVA RED 2021 | DÃO

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