TABOADELLA

GENERAL

First harvest: 2021
Owner: Família Amorim
Winemakers: Jorge Alves &
Rodrigo Costa
Viticulture: Ana Mota

VINE

Grape varieties: 100% Tinta Roriz Soils: Granitic, sandy and stratified Zones: Silvã de Cima, Castendo Mode of production: Integrated

Harvest: By hand Average yield: 6500 Kg/ha

ADDITIONAL WINEMAKING NOTES

100% Whole Grape
Vinification: Nico Velo cement tulipe tanks
Ageing: 4 months in french oak barrels
Alcohol: 13% Vol.

Bottling: March 2024
Production: 10.000 bottles

2023 HARVEST

From August 31 to September 22

2023 was a very challenging year in terms of climate conditions. A mild spring combined with the technical decision to delay the pruning of the vines, avoided exposure to the late frosts that formed in the first half of April in the Dão demarcated wine region. The vines flowered normally, with excellent development resulting in a good emergence of bunches of grapes. There was little rainfall in June, July and part of August, and high daytime temperatures. The harvest was brought forward at the end of August due to the peak heat level recorded, but the mild nights during the growing season enabled the bunches to develop and ripen well. These thermal amplitudes in perfectly established and adapted vineyards, combined with the richness of water in the subsoil, ensured a balanced ripening process, resulting in exceptional grape quality. The specific conditions of Taboadella's microclimate have allowed us to produce wines with a profile and richness that mirror this unique terroir and we can consider 2023 to be a classic vintage year.

Taboadella Caementa rosé is a wine that revives the tradition of cement (caementa in Latin) in the Dão region, but with an innovative approach.

The slow vinification in cement tulipe tanks, which are less intrusive, resulted in a wine with greater aromatic clarity and physical persistence. The ageing in French oak barrels offers a perfect balance between vibrant acidity and a textured body.

Taboadella Caementa Rosé is a wine of great elegance marked by the delicate aromas of fresh fruit and a long finish with a tension that awakens our

