

TABOADELLA

1255

The Taboadella Grande Villae Red is born from the pride of the land and the passage of time. Crafted to express the uniqueness of a rich genetic heritage and the minerality of the granite soils of Taboadella, this is a wine of strong character that honours the memory of its origin while projecting us into the future with its vibrant energy, amplified by the pure expression of granite and high-altitude vineyards. A true voice of the terroir - an unrepeatable wine!



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GENERAL

First harvest: 2018

Owner: Amorim Family

Winemakers: Jorge Alves & Rodrigo Costa

Viticulture: Ana Mota

VINE

Grape varieties: Alfrocheiro (40%), Touriga Nacional (30%), Tinta Roriz (30%)

Soils: Granitic

Sub-region: Castendo

Production method: Integrated

Harvest: By hand

Average yield: 3750 Kg/ha

ADDITIONAL WINEMAKING NOTES

100% destemmed by vibration

Ageing: The wine fermented and aged in Nico Velo cement vats and aged for 17 months in 500-liter French oak barrels (50% of first use and 50% of second use)

Alcohol : 14% vol.

Bottling: February 2024

Production: 3500 bottles

2020 HARVEST

From the 8th of September to the 3rd of October

Spring arrived early in 2020, followed by a hot and relatively dry summer, but with cool nights that favoured slow and balanced ripening. Pruning was carried out later (in March) to avoid damage from April frosts, thus preserving the yield. The water availability from the spring rains allowed the vines to develop healthily, resulting in concentrated grapes of excellent quality. The significant temperature fluctuations in the vineyards located at 500 metres altitude helped preserve freshness and acidity - essential factors for the wine's complexity and longevity.

GRANDE VILLAE RED 2020 | DÃO

www.taboadella.com