

# TABOADELLA

## 1255

A territorial wine, linked to the estate, offering an unfiltered expression of Taboadella's wonderful terroir, as we realised it when we first arrived. With almost indescribable aromatic complexity, it is a great white wine that is firm, with a silky texture and refined linearity. With high concentration, it is a magnificent wine with a vibrant acidity that only the Dão region can offer, with a long, persistent and very precise finish.



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### GENERAL

First Harvest: 2018

Owner: Família Amorim

Winemakers: Jorge Alves &

Rodrigo Costa

Viticulture: Ana Mota

### VINE

Grape Varieties: Encruzado

Soils: Granitic

Zones: Silvã de Cima, Castendo

Production method: Integrated

Harvest: By hand

Average yield: 4000 Kg/ha

### ADDITIONAL WINEMAKING NOTES

100% Whole Grape

Ageing: 20% of the wine was fermented and aged in cement vats and 80% in was aged in new 500 litre French oak barrels (12 months)

Alcohol: 13,5% Vol.

Bottling: October 2022

Production: 4500 bottles

### 2021 HARVEST

From the 8<sup>th</sup> to the 28<sup>th</sup> of September

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.

GRANDE VILLAE WHITE 2021 | DÃO

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