

TABOADELLA

1255

With Jaen we discover the Iberian Peninsula in Portugal (an identity associated with the Mencia grape variety).

The breezy altitudes of the Dão region foster succulent, bluish fruits and white spices. Taboadella's gentle slopes deliver this modernity. Jaen is one of the estate's treasures, offering the delight of fruity and intense aromas, combined with allspice, placing this grape variety in another dimension. The wine's beautiful structure, supported by soft, fine and coated tannins, is perfectly combined with its tense and delicate body.



GENERAL

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

VINE

Grape varieties: 100% Jaen
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 500 litres French oak barrels;
80% in second year barrels for 9 months
Alcohol: 13% vol.
Bottling: June 2023

HARVEST 2021

From the 8th of September to the 28th 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.

RESERVA JAEN RED 2021 | DÃO

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