

# TABOADELLA

## 1255

Touriga Nacional is the international icon of Portuguese grape varieties. It originated in the region where it finds its greatest expression - the Dão.

At Taboadella it is grown close to the ground, and sparkles in the sunlight - a great example of its natural acidity in this exceptional terroir. It allows us to detect the violets whose aroma lingers in our memory, in complementarity with the notes of high altitude, black spice and the quartzitic aroma of wet granite, offering surprising complexity.



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### GENERAL

First Harvest: 2018

Owner: Amorim Family

Winemakers: Jorge Alves & Rodrigo Costa

Viticulture: Ana Mota

### VINE

Grape varieties: 100% Touriga Nacional

Soils: Granitic

Sub-region: Silvã de Cima, Castendo

Production mode: Integrated

Harvest: by hand

Average yield: 4000 Kg/ha

### ADDITIONAL WINEMAKING NOTES

100% vibration screening and destemmed

Ageing: 20% in new 500-litre French oak barrels;

80% in second-use 500-litre French oak barrels for 10 months

Alcohol: 13% vol.

Bottling: September 2023

### 2021 HARVEST

From 8<sup>th</sup> of September 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.

RESERVA TOURIGA NACIONAL RED 2021 | DÃO

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