

TABOADELLA

1255

Made from four grape varieties, each with a great character, Villae red is a differentiating batch, forming what we may call the “perfect marriage”. Tinta Roriz provides structure and muscle, Jaen highlights its natural strength, Alfrocheiro brings minerality and Tinta Pinheira demonstrates the aromas of the forest and the wood.



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GENERAL

First Harvest: 2018

Owner: Amorim Family

Winemakers: Jorge Alves &

Rodrigo Costa

Viticulture: Ana Mota

VINE

Grape Varieties: 40% Tinta Roriz; 20% Jaen; 20%Tinta Pinheira;

20% Alfrocheiro

Soils: Granitic

Zone: Silvã de Cima, Castendo

Production Mode: Integrated

Harvest: By hand

Average Yield: 5.500Kg/ha

ADDITIONAL WINEMAKING NOTES

100% vibration screening and destemmed

Fermentation and ageing: 70% in stainless steel tanks
and 30% in Nico Velo tulipe tanks for 16 months.

Alcohol: 13.5% Vol.

Bottling: March 2024

2022 HARVEST

From the 6th of September to the 3rd of October

An atypical spring, initially quite cold, combined with the deliberate technical option to delay pruning, led to a delay in the overall harvest cycle, making it possible to avoid exposure to the late frosts that occurred in the first half of April, in the Dão Demarcated Wine Region. Flowering of the vines in the sunny weather propitiated generous formation of the grapes, giving rise to complete bunches. There was no rainfall in June, July and August, with high daytime temperatures and mild nights, which permitted good development of the bunches. These thermal amplitudes in the perfectly planted and adapted vineyards, combined with the high level of water in the subsoil, enabled balanced evolution of the maturation process, and resulted in an exceptional quality of the grapes.

The specific conditions of Taboadella's microclimate enabled us to make wines with a profile and richness that reflect this unique terroir.

VILLAE RED 2022 | DÃO

www.taboadella.com