

# TABOADELLA

1255

## Caementa

Rosé 2023



Taboadella Caementa rosé is a wine that revives the tradition of cement (caementa in Latin) in the Dão region, but with an innovative approach. The slow vinification in cement tulipe tanks, which are less intrusive, resulted in a wine with greater aromatic clarity and physical persistence. The ageing in French oak barrels offers a perfect balance between vibrant acidity and a textured body. Taboadella Caementa Rosé is a wine of great elegance marked by the delicate aromas of fresh fruit and a long finish with a tension that awakens our senses.

OVERVIEW

First Harvest: 2021   Owner: Amorim Family  
Winemaker: Rodrigo Costa

VINEYARD

Grape Varietie: 100% Tinta Roriz  
Soils: Granitic, sandy and stratified   Sub-region: Castendo   Production method: Integrated  
Harvest: By hand   Average Yield: 6500 kg/ha

ADDITIONAL WINEMAKING NOTES

100% whole grape  
Fermentation and ageing: 4 months in French oak barrels and Nico Velo cement tulipe tanks  
Alcohol: 13% Vol.   Bottling: March 2024   Production: 10000 bottles

2023 HARVEST

2023 was a challenging year in terms of climate conditions. A mild spring combined with the intentional delay in pruning, by technical choice, avoided exposure to the late frosts that formed in the first fortnight of April in the demarcated region of Dão. Flowering took place normally, which led to optimum development of the bunches. June, July and part of August were months without much rainfall, with high daytime temperatures. At the end of August, the peak heat resulted in the harvest being brought forward. However, the mild nights during the growing season allowed the bunches to develop and ripen well. These thermal amplitudes in perfectly established and adapted vineyards, combined with the richness of water in the subsoil, ensured a balanced ripening process, resulting in exceptional grape quality. These particular conditions of Taboadella's microclimate have allowed us to produce wines with a profile and richness that mirror the terroir and are faithful to the style of the region that gives rise to them.

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