

TABOADELLA

1255

Taboadella

Red 2023



Made from four grape varieties with strong character, Taboadella Red is a distinctive blend that can truly be described as a “perfect marriage.” Tinta Roriz provides structure and strength, Touriga Nacional showcases its elegance and texture, Alfrocheiro brings minerality, and Tinta Pinheira reveals aromas reminiscent of the forest and woodland.

OVERVIEW

First Harvest: 2018 Owner: Amorim Family
Winemaker: Rodrigo Costa

VINEYARD

Grape Varietie: 40% Tinta Roriz, 20% Touriga Nacional, 20%Tinta Pinheira, 20% Alfrocheiro
Soils: Granitic Sub-region: Castendo Production method: Integrated
Harvest: By hand Average Yield: 5500 kg/ha

ADDITIONAL WINEMAKING NOTES

100% vibrations creening and destemmed
Fermentation and ageing: 70% in stainless steel tanks and 30% in cement tulip tanks for 17 months
Alcohol: 13.5% Vol. Bottling: March 2025 Production: 50000 bottles

2023 HARVEST

The 2023 growing season was particularly challenging from a climatic perspective. A mild spring, combined with the deliberate postponement of pruning as a technical vineyard management decision, helped avoid exposure to the late frosts that occurred during the first half of April in the Dão wine region. Flowering proceeded normally and under excellent conditions, resulting in strong fruit set and a good crop of grape clusters. June, July, and part of August were marked by very limited rainfall and high daytime temperatures. Towards the end of August, a significant heatwave accelerated ripening and led to an earlier harvest. However, the mild nighttime temperatures experienced throughout the growing cycle allowed for balanced vine development and optimal grape maturation.

These pronounced diurnal temperature variations, together with well-established and well-adapted vineyards and the abundance of water reserves in the subsoil, ensured a steady and balanced ripening process, resulting in grapes of exceptional quality. The unique microclimatic conditions of Taboadella enabled us to craft wines of remarkable character and richness that faithfully reflect the singular terroir from which they originate. For these reasons, 2023 can be regarded as a classic vintage.
