

TABOADELLA

1255

Reserva Alfrocheiro

Red 2021



The Alfrocheiro grape variety first emerged in Portugal and in the Dão region after the phylloxera epidemic and finds its natural territory in this region. We do not know of any foreign or national origins of this grape variety, but it was once known as the “Tinta Francesa de Viseu” (equal to French red grape variety from Viseu). It is a very rare, high-altitude grape variety, that teaches us to produce small amounts and respect its fragility, in order to obtain firm, delicate and structuring tannins.

OVERVIEW

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

VINEYARD

Grape Varietie: 100% Alfrocheiro
Soils: Granitic Sub-region: Castendo Production method: Integrated
Harvest: By hand Average Yield: 4500 kg/ha

ADDITIONAL WINEMAKING NOTES

100% vibration screening and destemmed
Ageing: 20% in new 500-liter French oak barrels; 80% in second year barrels for 10 months
Alcohol: 13% Vol. Bottling: May 2023

2021 HARVEST

An atypically cold spring combined with the intentional delay in pruning, at the technical team's choice, led to a slight delay in the vegetative cycle, thus avoiding production losses in the face of the late April frosts that occurred in the demarcated Dão region. The months of June and July until mid-August were hot and dry. From mid-August onwards, there was some nocturnal rainfall, along with high daytime temperatures, which gave us 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 reflect the unique *terroir* that gives rise to them.
