



## 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:** 6000 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 12 months  
**Alcohol:** 13% Vol. **Bottling:** January 2026

## 2022 HARVEST

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.

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