TABOADELLA

Unoaked

White 2024



The exuberance and purity of the Encruzado grape, combined with the delicate floral aromas of Bical and the austerity of Cerceal-Branco, allowed us to craft a white wine with a truly unique profile. With restrained yet vibrant acidity, a linear structure, and a long, full finish, Taboadella Unoaked White is a beautiful expression of its terroir!

OVERVIEW

First Harvest: 2019 Owner: Amorim Family

Winemaker: Rodrigo Costa

VINEYARD

Grape Varietie: 40% Encruzado, 40% Bical and 20% Cerceal-Branco Soils: Granitic Sub-region: Castendo Production method: Integrated

Harvest: By hand Average Yield: 4500 kg/ha

ADDITINAL WINEMAKING NOTES

100% whole cluster

Ageing: 80% in stainless steel tanks and 20% in cement tulip tanks, at low temperature

Alcohol: 13.5% Vol. Bottling: March 2025 Production: 50000 bottles

2024 HARVEST

The year 2024 presented significant climatic challenges. Spring was marked by precipitation and mild temperatures. The intentional delay in pruning, a technical decision, avoided exposure to late frosts (which occurred in the second half of April) and mitigated the impact of poor fruit set during flowering, which was widespread throughout the region. The vines had a normal flowering period, with excellent cluster development. The months of June, July and August were cooler, with occasional precipitation, but daytime temperatures remained high.

At the end of the summer, a heat spike led to an early harvest. However, the mild nights throughout the growing season allowed for optimum development and ripening of the grape bunches. These thermal variations - along with perfectly planted and adapted vines, and soils with excellent water retention - contributed to a balanced ripening process, resulting in grapes of exceptional quality. These unique microclimatic conditions at Taboadella have allowed us to produce wines with a distinct character and richness, perfectly reflecting the unique terroir from which they come.