

TABOADELLA

1255

Unoaked

Red 2023



With four grape varieties of distinct character, Taboadella Unoaked Red is a unique blend that can best be described as a “perfect marriage”. Tinta Roriz brings structure and robustness, Jaen reveals its full energy and intensity, Alfrocheiro contributes a refreshing minerality, while Tinta Pinheira enriches the blend with its forest and woodland aromas.

OVERVIEW

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

VINEYARD

Grape Varietie: 40% Tinta Roriz, 20% Jaen, 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

2023 was a challenging year climatically. 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.
