

# TABOADELLA

1255

## Taboadella

White 2025



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 Varieties:** 40% Encruzado, 40% Bical and 20% Cerceal-Branco

**Soils:** Granitic **Sub-region:** Castendo **Production method:** Integrated

**Harvest:** By hand **Average Yield:** 4500 kg/ha

## ADDITIONAL 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:** February 2026 **Production:** 60000 bottles

## 2025 HARVEST

The 2025 vintage at Taboadella proved to be particularly irregular, with a very rainy spring followed by a hot and extremely dry summer. The rainfall recorded in January, March, and April allowed for the replenishment of substantial water reserves in the soil. Despite the increased risk of downy mildew (associated with the combination of rainfall and high temperatures), the later budbreak - also influenced by late pruning - in a more northern area of the Dão region coincided with the absence of precipitation in May and June, enabling a less interventionist phytosanitary management approach. Even in the face of the dry summer, the vines maintained good vegetative balance thanks to the accumulated water reserves, with particular emphasis on the resilience of the older vineyards. As a result, excellent grape health was observed, reflected in high-quality musts: in the whites, with good aromatic purity, and in the reds, with a well-defined color profile.

---

---

---

---

---

---

---

---

---

---