

TABOADELLA

1255

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.



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GENERAL

First Vintage: 2018
Owner: Amorim Family
Winemakers: Jorge Alves &
Rodrigo Costa
Viticulture: Ana Mota

VINE

Grape varieties: 100% Alfrocheiro
Soils: Granitic
Zone: Silvã de Cima, Castendo
Mode of production: Integrated
Harvest: Manual
Average Yield: 3800 Kg/Ha

ADDITIONAL WINEMAKING NOTES

100% Destemmed by vibration
Ageing:
50% for 7 months in 500 liters new french oak barrels and 50% in stainless steel vats
Alcohol: 14% Vol.
Bottling: May 2020
Production: 8333 bottles

2018 HARVEST

From 20TH September to 7TH October
The winter was very dry and there was abundant rainfall in the spring and early summer, causing significant delays in the development of the vegetative cycle until the end of July, some coulure, deficient fruit set and grape development.
This climactic situation forced extra attention to avoid the proliferation of vine diseases, such as downy mildew and powdery mildew, and to avoid undermining the already diminished production envisioned. A very hot month in August confirmed that it had been correct not to defoliate the vines, keeping the bunches intact and with only slight losses in production.
Thanks to the meticulous work carried out throughout the year, we have obtained a remarkable quality of grapes. A longer maturation period was crucial to obtain the desired qualitative levels. The wines were aromatically pure, with exuberant fruit and enormous complexity. An unequivocal consequence of the long maturation process was that the wines of the 2018 vintage have a vertical structure, opulent body and a silky texture, very characteristic of the unique terroir of the Taboadella.

ALFROCHEIRO RESERVA RED 2018

www.taboadella.com