## TABOADELLA 1255

**GENERAL** 

Rodrigo Costa

First Vintage: 2018 Owner: Amorim Family Winemakers: Jorge Alves &

Viticulture: Ana Mota

## VINE

Grape varieties: Alfrocheiro, Touriga Nacional and Tinta Roriz

Soils: Granitic

Zones: Silvã de Cima, Castendo

Mode of production: Integrated

Harvest: Manual

Average Yield: 3800 Kg/Ha

## **ADDITIONAL WINEMAKING NOTES**

100% destemmed by vibration

Ageing: 12 months in 500 liters new french oak barrels

Alcohol: 14% Vol.

Bottling: May 2020 Production: 3500 bottles

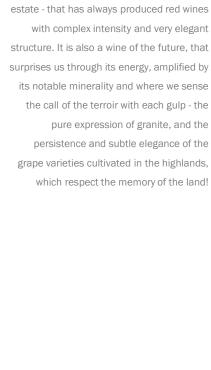
## 2018 HARVEST

From 20<sup>TH</sup> September to 7<sup>TH</sup> 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.



The Grande Villae red is a heritage wine,

with a strong and generous personality,

which reveals the riches of the Taboadella



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**GRANDE VILLAE RED 2018** 

www.taboadella.com