

# TABOADELLA

## 1255

With Jaen we discover the Iberian Peninsula in Portugal (an identity associated with the Mencia grape variety).

The breezy altitudes of the Dão region foster succulent, bluish fruits and white spices. Taboadella's gentle slopes deliver this modernity. Jaen is one of the estate's treasures, offering the delight of fruity and intense aromas, combined with allspice,

placing this grape variety in another dimension. The wine's beautiful structure, supported by soft, fine and coated tannins, is perfectly combined with its tense and delicate body.



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### GENERAL

First Vintage: 2018

Owner: Amorim Family

Winemakers: Jorge Alves &

Rodrigo Costa

Viticulture: Ana Mota

### VINE

Grape varieties: 100% Jaen

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: 15000 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.

**JAEN RESERVA RED 2018**

[www.taboadella.com](http://www.taboadella.com)