

TABOADELLA

1255

Touriga Nacional is the international icon of Portuguese grape varieties. It originated in the region where it finds its greatest expression - the Dão. At Taboadella it is grown close to the ground, and sparkles in the sunlight - a great example of its natural acidity in this exceptional terroir. It allows us to detect the violets whose aroma lingers in our memory, in complementarity with the notes of high altitude, black spice and the quartzitic aroma of wet granite, offering surprising complexity.



T

GENERAL

First Vintage: 2018

Owner: Amorim Family

Winemakers: Jorge Alves &

Rodrigo Costa

Viticulture: Ana Mota

VINE

Grape varieties: 100% Touriga Nacional

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: 13,50% Vol.

Bottling: May 2020

Production: 5000 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.

TOURIGA NACIONAL RESERVA RED 2018

www.taboadella.com