TABOADELLA 1255

GENERAL

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

Rodrigo Costa

Viticulture: Ana Mota

VINE

Grape varieties: Jaen; Alfrocheiro and Tinta Pinheira

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

Fermentação e Estágio: Cuba inox 100%

Alcohol: 13,50% Vol.

Bottling: February 2020

Production: 20000 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.



Made from four distinctive grape varieties,

the Villae red wine is a differentiated lot

marriage". The Tinta Roriz grape variety

its natural dynamism, Alfrocheiro brings

minerality and Tinta Pinheira reveals the aromas of the forest and woods.

endows structure and muscle, Jaen reveals

that may be described as a "perfect

VILLAE RED 2018

www.taboadella.com

T