

TABOADELLA

1255

The exuberance and transparency of the Encruzado grape variety, combined with the delicate floral aromas of Bical and the austerity of Cercial, made it possible “to design” a Villae white wine that has a unique profile and vibrant acidity - a beautiful testimony to the original terroir!



GENERAL

First Vintage: 2019
Owner: Amorim Family
Winemakers: Jorge Alves & Rodrigo Costa
Viticulture: Ana Mota

VINE

Grape varieties: Encruzado, Bical and Cercial
Soils: Granitic
Zone: Silvã de Cima, Castendo
Mode of production: Integrated
Harvest: Manual
Average Yield: 4200 Kg/Ha

ADDITIONAL WINEMAKING NOTES

100% Whole Grape
Fermentation and ageing: stainless steel vats 100% at low temperature
Alcohol: 13,50% Vol.
Bottling: January 2020
Production: 12000 bottles

2019 HARVEST

From 23TH September to 15TH October
Spring began earlier in 2019, with initial signs in January and February. The technical team took the right decision to delay the vegetative cycle. The vines were only pruned in March, thereby preventing production losses caused by the late April frosts in the Dão demarcated wine region. There was higher than normal rainfall during the spring period, which had the positive impact of restoring necessary water levels in the soil and thereby ensured perfect development of the remaining vegetative cycle. The summer was mild and fresh, which enabled a very balanced ripening of the grapes, without any hydric stress.
The harvest proved to be generous in terms of the quantity and quality of the grapes. We were able to create unique wines based on our technical work and knowing how to wait for the right moments, in the search for the best natural balance, combined with careful control of the phenolic ripeness of the grapes.
The precision, complexity, concentration and generous fruit, combined with the elegance and fluidity of the musts, enabled us to produce wines with a profile and richness that reflect our unique terroir.

VILLAE WHITE 2019

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