

TABOADELLA

1255

Caementa is the delicate and joyful expression of a historic wine-growing region. This new wine returns us to our ancestral origins. A fresh, transparent, scintillating, mineral and elegant wine, brimming with energy, linear structure, that strikes a fine balance between its vibrant acidity and textured body. A wine that challenges the senses! Sometimes because of its bright, translucent colour, sometimes because of the delicate aromas of fresh fruit and spices, sometimes because of its tension and long finish that seems to stretch to eternity.



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GERAL

First harvest: 2021

Owner: Família Amorim

Winemakers: Jorge Alves &

Rodrigo Costa

Viticulture: Ana Mota

VINE

Grape varieties: 100% Tinta Roriz

Soils: Granitic, sandy and stratified

Zones: Silvã de Cima, Castendo

Mode of production: Integrated

Harvest: By hand

Average yield: 6500 Kg/ha

ADDITIONAL WINEMAKING NOTES

100% Whole Grape

Vinification: Nico Velo cement tulipe tanks

Ageing: 9 months in french oak barrels

Alcohol: 13% vol.

Bottling: July 2022

Production: 1500 bottles

2021 HARVEST

From 08 September to 28 September

The atypical spring proved to be quite cold. This factor, allied to the technical team's decision to postpone pruning, led to a slight delay in the vegetation cycle, which made it possible to avoid production losses due to the late April frosts that occurred in the Dão wine demarcated region. The months between June and mid August were hot and dry. In the Taboadella estate, with its specific microclimate, surrounded by a forest, from mid August onwards the high daytime temperatures were complemented by some nocturnal precipitation. This provided us with balanced evolution of the maturation, resulting in exceptionally high-quality grapes. We were thereby able to produce wines with a profile and richness that mirror this unique terroir.

CAEMENTA ROSÉ 2021 | DÃO

www.taboadella.com