# TABOADELLA

#### GENERAL

First Harvest: 2018 Owner: Amorim Family Winemakers: Jorge Alves & Rodrigo Costa Viticulture: Ana Mota

#### VINE

Grape varieties: 100% Encruzado Soils: Granitic Zone: Silvã de Cima,Castendo Production mode: Integrated Harvest: by hand Average yield: 4500 Kg/Ha

#### ADDITIONAL WINEMAKING NOTES

100% Whole grape Ageing: 40% in used 500-litre French oak barrels, 30% in cement Tulipe tanks and 30% in stainless steel tanks (during 7 months) Alcohol: 13.50% Vol. Bottling: March 2022

### 2021 HARVEST

Production: 50,000 bottles

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 micro-climate, 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.

The Encruzado grape variety, also known as Salgueirinho, is an endemic grape variety of the Dão region. We share our care for the Encruzado grape variety in this plot, situated in the sheltered, highaltitude land of the Taboadella vineyard, in granites that have been metamorphosed over hundreds of thousands of years. The delicate development of the crossed vines requires extra attention during the growing season. The returns are enormous – a firm and exuberante wine, with a silky texture, a linear structure and striking depth. It's a wine of the present and future.



## RESERVA ENCRUZADO WHITE 2021 | DÃO

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