TABOADELLA 1255

GENERAL

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

VINE

Viticulture: Ana Mota

Grape varieties: 100% Encruzado

Soils: Granitic

Zone: Silvã de Cima, Castendo Production mode: Integrated

Harvest: by hand

Average yield: 5000 Kg/ha

ADDITIONAL WINEMAKING NOTES

100% Whole grape

Ageing: 40% in used 500-litre French oak barrels,

40% in cement Tulipe tanks and

20% in stainless steel tanks (during 7 months))

Alcohol: 13.5% Vol.

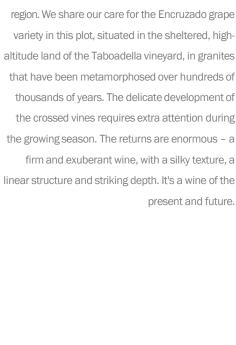
Bottling: April 2024

Production: 60.000 bottles

2023 HARVEST

From August 31 to September 22

2023 was a very challenging year in terms of climate conditions. A mild spring combined with the technical decision to delay the pruning of the vines, avoided exposure to the late frosts that formed in the first half of April in the Dão demarcated wine region. The vines flowered normally, with excellent development resulting in a good emergence of bunches of grapes. There was little rainfall in June, July and part of August, and high daytime temperatures. The harvest was brought forward at the end of August due to the peak heat level recorded, but the mild nights during the growing season enabled the bunches to develop and ripen well. These thermal amplitudes in perfectly established and adapted vineyards, combined with the richness of water in the subsoil, ensured a balanced ripening process, resulting in exceptional grape quality. The specific conditions of Taboadella's microclimate have allowed us to produce wines with a profile and richness that mirror this unique terroir and we can consider 2023 to be a classic vintage year.



The Encruzado grape variety, also known as

Salgueirinho, is an endemic grape variety of the Dão



