TABOADELLA 1255

GENERAL

First Harvest: 2018

Owner: Amorim Family

Winemakers: Jorge Alves & Rodrigo Costa

Viticulture: Ana Mota

VINE

Grape varieties: 100% Touriga Nacional

Soils: Granitic

Zone: Silvã de Cima, Castendo

Production mode: Integrated

Harvest: by hand

Average yield: 4000 Kg/Ha

ADDITIONAL WINEMAKING NOTES

100% vibration screening and destemmed Ageing: 20% in new 500 litres French oak barrels; 80% in second year barrels for 9 months

Alcohol: 13% vol.

Bottling: April 2022

Production: 17.500 bottles

HARVEST 2020

From 8th of September to the 3rd of October

There was an early spring in the months of January and February. The technical team chose to delay the cycle, and pruned in March, thereby avoiding production losses due to the late April frosts that occurred in the Dão demarcated wine region. During the spring, there was above normal precipitation, which proved to be very positive in restoring the desired water levels in the soil and for perfect development of the remaining vegetative cycle. The summer was mild and cool, which enabled a very balanced maturation of the grapes, without water stress.

This harvest proved to be generous in terms of the quantity and quality of the grapes. All the refined technical expertise and the capacity to know how to wait for the right moment, based on the search for the best natural balance of acidity/pH/sugars, combined with careful control of the phenolic maturation of the grapes. This has allowed us to create unique wines. The generous fruit, precision, complexity and concentration, combined with the elegance and fluidity of the musts, has enabled us to produce wines with a profile and richness that mirror this unique

terroir.



Touriga Nacional is the international icon of

At Taboadella it is grown close to the

complexity.

Portuguese grape varieties. It originated in the

ground, and sparkles in the sunlight - a great

example of its natural acidity in this exceptional

terroir. It allows us to detect the violets whose

aroma lingers in our memory, in complementarity

with the notes of high altitude, black spice and the

quartzitic aroma of wet granite, offering surprising

region where it finds its greatest expression - the

RESERVA TOURIGA NACIONAL RED 2020 | DÃO

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