

TABOADELLA

1255

The exuberance and transparency of the Encruzado grape variety, combined with the delicate floral aromas of Bical and the austerity of Cerceal-Branco, has allowed us to “design” a white wine with a unique profile.

With restrained and vibrant acidity, a linear structure of intense gravity and a long and full finish, Villae is a beautiful testimony to this terroir!



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GENERAL

First Harvest: 2019

Owner: Amorim Family

Winemakers: Jorge Alves & Rodrigo Costa

Viticulture: Ana Mota

VINE

Grape varieties: 40% Encruzado, 40% Bical and 20% Cerceal-Branco

Soils: Granitic

Zone: Silvã de Cima, Castendo

Production mode: Integrated

Harvest: By hand

Average Yield: 4500 kg/ha

ADDITIONAL WINEMAKING NOTES

100% whole cluster

Fermentation and Ageing: 80% in stainless steel tanks and 20% in cement tulipe tanks, at low temperature

Alcohol: 13.5% vol.

Bottling: February 2022

Production: 60 000 bottles

2021 HARVEST

From 8 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.

VILLAE WHITE 2021 | DÃO

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