TABOADELLA 1255

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

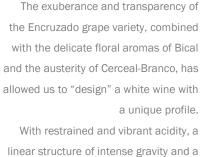
2021 HARVEST

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.



Inear structure of intense gravity and a long and full finish, Villae is a beautiful testimony to this terroir!



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