

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!



GENERAL

First Harvest: 2019

Owner: Amorim Family

Winemakers: Jorge Alves &

Rodrigo Costa

Viticulture: Ana Mota

VINE

Grape varieties: 30% Encruzado, 40% Bical and 30%

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: April 2024

Production: 50.000 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.

VILLAE WHITE 2023 | DÃO

www.taboadella.com