

# TABOADELLA

## 1255

The Grande Villae red is a heritage wine, with a strong and generous personality, which reveals the riches of the Taboadella estate - that has always produced red wines with complex intensity and very elegant structure. It is also a wine of the future, that surprises us through its energy, amplified by its notable minerality and where we sense the call of the terroir with each gulp - the pure expression of granite, and the persistence and subtle elegance of the grape varieties cultivated in the highlands, which respect the memory of the land!



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### GENERAL

First Vintage: 2018  
Owner: Amorim Family  
Winemakers: Jorge Alves & Rodrigo Costa  
Viticulture: Ana Mota

### VINE

Grape varieties: Alfocheiro, Touriga Nacional and Tinta Roriz  
Soils: Granitic  
Zones: Silvã de Cima, Castendo  
Mode of production: Integrated  
Harvest: Manual  
Average Yield: 3800 Kg/Ha

### ADDITIONAL WINEMAKING NOTES

100% destemmed by vibration  
Ageing: 12 months in 500 liters new french oak barrels  
Alcohol: 14% Vol.  
Bottling: May 2020  
Production: 3500 bottles

### 2018 HARVEST

From 20<sup>TH</sup> September to 7<sup>TH</sup> October  
The winter was very dry and there was abundant rainfall in the spring and early summer, causing significant delays in the development of the vegetative cycle until the end of July, some coulure, deficient fruit set and grape development.  
This climactic situation forced extra attention to avoid the proliferation of vine diseases, such as downy mildew and powdery mildew, and to avoid undermining the already diminished production envisioned. A very hot month in August confirmed that it had been correct not to defoliate the vines, keeping the bunches intact and with only slight losses in production.  
Thanks to the meticulous work carried out throughout the year, we have obtained a remarkable quality of grapes. A longer maturation period was crucial to obtain the desired qualitative levels. The wines were aromatically pure, with exuberant fruit and enormous complexity. An unequivocal consequence of the long maturation process was that the wines of the 2018 vintage have a vertical structure, opulent body and a silky texture, very characteristic of the unique terroir of the Taboadella.

**GRANDE VILLAE RED 2018**  
[www.taboadella.com](http://www.taboadella.com)

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A classic territorial wine, linked to the estate, offering an unfiltered expression of Taboadella's wonderful terroir, as we idealised it when we first arrived.

With almost indescribable aromatic complexity, it is a great white wine that is firm, with a silky texture and refined linearity. With high concentration, it is a magnificent wine with a vibrant acidity that only the Dão region can offer, with a long, persistent and very precise finish



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### GENERAL

First Vintage: 2018  
Owner: Amorim Family  
Winemakers: Jorge Alves & Rodrigo Costa  
Viticulture: Ana Mota

### VINE

Grape varieties: Encruzado, Bical and old vines  
Soils: Granitic  
Zones: Silvã de Cima, Castendo  
Mode of production: Integrated  
Harvest: Manual  
Average Yield: 4200 Kg/Ha

### ADDITIONAL WINEMAKING NOTES

100% Whole Grape  
Ageing: 12 months in 500 liters new french oak barrels  
Alcohol: 14% Vol.  
Bottling: July 2019  
Production: 3458 bottles

### 2018 HARVEST

From 20<sup>TH</sup> September to 7<sup>TH</sup> October  
The winter was very dry and there was abundant rainfall in the spring and early summer, causing significant delays in the development of the vegetative cycle until the end of July, some coulure, deficient fruit set and grape development.  
This climactic situation forced extra attention to avoid the proliferation of vine diseases, such as downy mildew and powdery mildew, and to avoid undermining the already diminished production envisioned. A very hot month in August confirmed that it had been correct not to defoliate the vines, keeping the bunches intact and with only slight losses in production.  
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## GRANDE VILLAE WHITE 2018

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With Jaen we discover the Iberian Peninsula in Portugal (an identity associated with the Mencia grape variety).

The breezy altitudes of the Dão region foster succulent, bluish fruits and white spices. Taboadella's gentle slopes deliver this modernity. Jaen is one of the estate's treasures, offering the delight of fruity and intense aromas, combined with allspice, placing this grape variety in another dimension. The wine's beautiful structure, supported by soft, fine and coated tannins, is perfectly combined with its tense and delicate body.



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### GENERAL

First Vintage: 2018  
Owner: Amorim Family  
Winemakers: Jorge Alves & Rodrigo Costa  
Viticulture: Ana Mota

### VINE

Grape varieties: 100% Jaen  
Soils: Granitic  
Zone: Silvã de Cima, Castendo  
Mode of production: Integrated  
Harvest: Manual  
Average Yield: 3800 Kg/Ha

### ADDITIONAL WINEMAKING NOTES

100% Destemmed by vibration  
Ageing:  
50% for 7 months in 500 liters new french oak barrels and 50% in stainless steel vats  
Alcohol: 14% Vol.  
Bottling: May 2020  
Production: 15000 bottles

### 2018 HARVEST

From 20<sup>TH</sup> September to 7<sup>TH</sup> October  
The winter was very dry and there was abundant rainfall in the spring and early summer, causing significant delays in the development of the vegetative cycle until the end of July, some coulure, deficient fruit set and grape development.  
This climactic situation forced extra attention to avoid the proliferation of vine diseases, such as downy mildew and powdery mildew, and to avoid undermining the already diminished production envisioned. A very hot month in August confirmed that it had been correct not to defoliate the vines, keeping the bunches intact and with only slight losses in production.  
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**JAEN RESERVA RED 2018**

[www.taboadella.com](http://www.taboadella.com)

# TABOADELLA

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The exuberance and transparency of the Encruzado grape variety, combined with the delicate floral aromas of Bical and the austerity of Cercial, made it possible “to design” a Villae white wine that has a unique profile and vibrant acidity - a beautiful testimony to the original terroir!



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### GENERAL

First Vintage: 2019  
Owner: Amorim Family  
Winemakers: Jorge Alves & Rodrigo Costa  
Viticulture: Ana Mota

### VINE

Grape varieties: Encruzado, Bical and Cercial  
Soils: Granitic  
Zone: Silvã de Cima, Castendo  
Mode of production: Integrated  
Harvest: Manual  
Average Yield: 4200 Kg/Ha

### ADDITIONAL WINEMAKING NOTES

100% Whole Grape  
Fermentação e Estágio: Cuba inox 100% a baixa temperatura  
Alcohol: 13,50% Vol.  
Bottling: January 2020  
Production: 12000 bottles

### 2019 HARVEST

From 23<sup>TH</sup> September to 15<sup>TH</sup> October  
Spring began earlier in 2019, with initial signs in January and February. The technical team took the right decision to delay the vegetative cycle. The vines were only pruned in March, thereby preventing production losses caused by the late April frosts in the Dão demarcated wine region. There was higher than normal rainfall during the spring period, which had the positive impact of restoring necessary water levels in the soil and thereby ensured perfect development of the remaining vegetative cycle. The summer was mild and fresh, which enabled a very balanced ripening of the grapes, without any hydric stress.  
The harvest proved to be generous in terms of the quantity and quality of the grapes. We were able to create unique wines based on our technical work and knowing how to wait for the right moments, in the search for the best natural balance, combined with careful control of the phenolic ripeness of the grapes.  
The precision, complexity, concentration and generous fruit, combined with the elegance and fluidity of the musts, enabled us to produce wines with a profile and richness that reflect our unique terroir.

**VILLAE WHITE 2019**

[www.taboadella.com](http://www.taboadella.com)

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Made from four distinctive grape varieties, the Villae red wine is a differentiated lot that may be described as a “perfect marriage”. The Tinta Roriz grape variety endows structure and muscle, Jaen reveals its natural dynamism, Alfrocheiro brings minerality and Tinta Pinheira reveals the aromas of the forest and woods.



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### GENERAL

First Vintage: 2018  
Owner: Amorim Family  
Winemakers: Jorge Alves & Rodrigo Costa  
Viticulture: Ana Mota

### VINE

Grape varieties: Jaen; Alfrocheiro and Tinta Pinheira  
Soils: Granitic  
Zone: Silvã de Cima, Castendo  
Mode of production: Integrated  
Harvest: Manual  
Average Yield: 3800 Kg/Ha

### ADDITIONAL WINEMAKING NOTES

100% Destemmed by vibration  
Fermentação e Estágio: Cuba inox 100%  
Alcohol: 13,50% Vol.  
Bottling: February 2020  
Production: 20000 bottles

### 2018 HARVEST

From 20<sup>TH</sup> September to 7<sup>TH</sup> October  
The winter was very dry and there was abundant rainfall in the spring and early summer, causing significant delays in the development of the vegetative cycle until the end of July, some coulure, deficient fruit set and grape development.  
This climactic situation forced extra attention to avoid the proliferation of vine diseases, such as downy mildew and powdery mildew, and to avoid undermining the already diminished production envisioned. A very hot month in August confirmed that it had been correct not to defoliate the vines, keeping the bunches intact and with only slight losses in production.  
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**VILLAE RED 2018**

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Touriga Nacional is the international icon of Portuguese grape varieties. It originated in the region where it finds its greatest expression - the Dão. At Taboadella it is grown close to 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 complexity.



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### GENERAL

First Vintage: 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

Mode of production: Integrated

Harvest: Manual

Average Yield: 3800 Kg/Ha

### ADDITIONAL WINEMAKING NOTES

100% Destemmed by vibration

Ageing:

50% for 7 months in 500 liters new french oak barrels and 50% in stainless steel vats

Alcohol: 13,50% Vol.

Bottling: May 2020

Production: 5000 bottles

### 2018 HARVEST

From 20<sup>TH</sup> September to 7<sup>TH</sup> October

The winter was very dry and there was abundant rainfall in the spring and early summer, causing significant delays in the development of the vegetative cycle until the end of July, some coulure, deficient fruit set and grape development.

This climactic situation forced extra attention to avoid the proliferation of vine diseases, such as downy mildew and powdery mildew, and to avoid undermining the already diminished production envisioned. A very hot month in August confirmed that it had been correct not to defoliate the vines, keeping the bunches intact and with only slight losses in production.

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**TOURIGA NACIONAL RESERVA RED 2018**

[www.taboadella.com](http://www.taboadella.com)

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The Alfrocheiro grape variety first emerged in Portugal and in the Dão region after the phylloxera epidemic, and finds its natural territory in this region. We do not know of any foreign or national origins of this grape variety, but it was once known as the “Tinta Francesa de Viseu” (equal to French red grape variety from Viseu). It is a very rare, high-altitude grape variety, that teaches us to produce small amounts and respect its fragility, in order to obtain firm, delicate and structuring tannins.



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### GENERAL

First Vintage: 2018  
Owner: Amorim Family  
Winemakers: Jorge Alves &  
Rodrigo Costa  
Viticulture: Ana Mota

### VINE

Grape varieties: 100% Alfrocheiro  
Soils: Granitic  
Zone: Silvã de Cima, Castendo  
Mode of production: Integrated  
Harvest: Manual  
Average Yield: 3800 Kg/Ha

### ADDITIONAL WINEMAKING NOTES

100% Destemmed by vibration  
Ageing:  
50% for 7 months in 500 liters new french oak barrels and 50% in stainless steel vats  
Alcohol: 14% Vol.  
Bottling: May 2020  
Production: 8333 bottles

### 2018 HARVEST

From 20<sup>TH</sup> September to 7<sup>TH</sup> October  
The winter was very dry and there was abundant rainfall in the spring and early summer, causing significant delays in the development of the vegetative cycle until the end of July, some coulure, deficient fruit set and grape development.  
This climactic situation forced extra attention to avoid the proliferation of vine diseases, such as downy mildew and powdery mildew, and to avoid undermining the already diminished production envisioned. A very hot month in August confirmed that it had been correct not to defoliate the vines, keeping the bunches intact and with only slight losses in production.  
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**ALFROCHEIRO RESERVA RED 2018**

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Encruzado, also known as Salgueirinho, is an endemic grape variety from the Dão region. Cultivated in the sheltered highlands of Taboadella's vineyard, in granites that have metamorphosed over hundreds of thousands of years, this lot of wines shares the special care taken with the Encruzado grape variety. The delicate cultivation of the Encruzado vines requires increased attention during the growing season, delivering tremendous rewards - the wine is firm and exuberant, with a silky texture, linear structure and notable depth. It is a wine of the present and future.



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### GENERAL

First Vintage: 2018

Owner: Amorim Family

Winemakers: Jorge Alves &  
Rodrigo Costa

Viticulture: Ana Mota

### VINE

Grape varieties: 100% Encruzado

Soils: Granitic

Zone: Silvã de Cima, Castendo

Mode of production: Integrated

Harvest: Manual

Average Yield: 4200 Kg/Ha

### ADDITIONAL WINEMAKING NOTES

100% Whole Grape

Ageing:

50% for 8 months in new french oak barrels and 50% in stainless steel vats

Alcohol: 13,50% Vol.

Bottling: October 2019

Production: 3530 bottles

### 2018 HARVEST

From 20<sup>TH</sup> September to 7<sup>TH</sup> October

The winter was very dry and there was abundant rainfall in the spring and early summer, causing significant delays in the development of the vegetative cycle until the end of July, some coulure, deficient fruit set and grape development.

This climactic situation forced extra attention to avoid the proliferation of vine diseases, such as downy mildew and powdery mildew, and to avoid undermining the already diminished production envisioned. A very hot month in August confirmed that it had been correct not to defoliate the vines, keeping the bunches intact and with only slight losses in production.

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## ENCRUZADO RESERVA WHITE 2018

[www.taboadella.com](http://www.taboadella.com)