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DOC Alentejo - Portalegre

White 2024

The Tapada do Chaves estate, with a total area of 60 hectares, is located in the hamlet of Frangoneiro in the outskirts of the town of Portalegre in northern Alentejo and has been making wine for nearly a century. There are 32 hectares of land under vines planted in granite soils on the hill side of the São Mamede Mountain, 23 of which with red varieties and nine with white. The estate benefits from a microclimate derived from the low altitude of its vineyard which in turn contributes to a slow maturation of the grapes and the youth and freshness of its white wines, and local Mediterranean-type forestry. Both make the "terroir" that identify its wines.

Not many Alentejo wineries have century old vineyards, as Tapada do Chaves seems to be unique in Alentejo. Its origins go back to the beginning of the 20th century when the Chaves family planted the first vines on their small estate ("Tapada", or enclosure). Presently, and despite different vineyard renovations over time, there are two original old vineyards with low yield productions remaining that date back to 1901 (red grapes) and 1903 (white grapes).

Varieties: Arinto, Antão Vaz, Fernão Pires and others

Vineyard: Vinha do Castanheiro

Soil Type: Granite

Analytical Data: Alcohol(%) – 12.5; Total Acidity(g/l tartaric acid) – 6.0; pH – 3.10; Total sugar (g/l) – 1.0

Energy Value: 75 kcal/100ml (312 kJ/100ml)

Harvest: A vintage of outstanding quality, marked by good winter rainfall and milder temperatures throughout spring and summer. However, the growing season was also defined by significant fungal pressure due to high humidity and moderate temperatures. Cool nights played an important role in achieving balanced grape ripening, particularly benefiting the white and rosé musts, which showed excellent volume and higher natural acidity. The result is a collection of white wines that are elegant, exceptionally fresh, and highly expressive of their varietal character. Harvest for the 2024 vintage began on September 3rd.

Winemaking: Hand-harvested from three plots in the Castanheiro vineyard, located at approximately 400 meters above sea level. The grapes were carefully selected and then whole-cluster pressed, without destemming. The must was clarified naturally by gravity using the traditional low-temperature static settling method. Fermentation took place in temperature-controlled stainless-steel tanks with neutral yeasts, with the aim of preserving the authenticity and terroir expression of the Tapada do Chaves vineyards.

Aging: 9 months in deposits on lees with periodic *bâtonnage* followed by 12 months in the bottle.

Drink Between: 2025 to 2039

Serving Temperature: 14°C

Tasting Notes @April. 2026: Bright citrus-green color. A classic unwooded Alentejo profile on the nose, with intense fruit, depth, and complexity. Ripe white fruit, plum, and pear aromas are layered with hints of dried herbs and delicate floral notes. Full-bodied and pleasantly creamy, it shows concentrated fruit balanced by firm acidity and a very subtle minerality. The finish is long, elegant, and characterful, with impressive volume and persistence.

Winemakers: Pedro Baptista and Duarte Lopes