

TAPADA DO CHAVES



www.tapadadochaves.pt

DOC Alentejo - Portalegre

White 2018 – Old Vines

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 on 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 vineyards, as Tapada do Chaves seems to be unique in Alentejo. Its origins go back to the turn of the 20th century when the Chaves family planted the first vines on his small estate (“Tapada”, or enclosure). Presently, and despite different vineyards renovation during time, there are still two original old vineyards with low yield productions, dating back to 1901 (red grapes) and 1903 (white grapes).

Grape Varieties: Old vine field blend, in majority Arinto, Assario, Fernão Pires, Tamarez and Roupeiro.

Soil: Granite

Analytical Data: Alcohol (%) – 13.0; Total Acidity (g/l tartaric ac.) – 6.1; pH – 3.09; Total sugar (g/l) – 1.3

Vineyard: Old vine (1903)

Harvest Notes: Low rainfall and cold temperatures defined the beginning of the 2018 growing season. While the sunny mild spring was favorable, summer brought long periods of warm days, with uninterrupted heatwaves above normal during August. Vine maturation peak was delayed by several weeks. A vintage with extreme work during maturity control, a challenge to allow gradual increases in phenolic development without loss in acidity and freshness. The harvest began later, with the benefit for higher altitude and older vineyards, better adapted to support climate variations during stressful years.

Vinification: Hand-picked grapes sourced from the “old vine”, planted back in 1903. All bunch press, followed by fermentation in both stainless steel tanks and French oak barrels.

Ageing: On tank and barrels *sur lies* for 6 months with *batonnage*. On bottle during 24 months.

Drink between: 2021 and 2033

Serving temperature: 14°C

Tasting Notes @mar2021: Elegant and expressive, with intense tropical fruit alongside orange leaf, dry almonds and elegant gunflint aromas. On the palate, it's complex with wonderful fruit, high volume and delicate toasty edges. High terroir character with driving mineral acidity and great length

Winemaker: Pedro Baptista