

TAPADA DO CHAVES



www.tapadadochaves.pt

DOC Alentejo - Portalegre

White 2019 – 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 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).

Grape Varieties: Arinto, Malvasia Fina, Fernão Pires, Tamarez and Roupeiro

Soil: Granite

Analytical Data: Alcohol (%) – 14,5; Total Acidity (g/l tartaric ac.) – 5,9; pH – 3,17; Total sugar (g/l) – 0,8

Vineyard: Old vine (1903)

Harvest Notes: During 2019, the main part of the vegetative period occurred with a very dry climate. Although through spring there were periods of intense rain, which required careful monitoring of the condition of the vines, the summer was hot and dry with extremely high temperatures recorded during maturation. Soil water reserves allowed a balanced maturation, preserving acidity and aromatic expression. The harvest started slightly later than the previous year, but in line with the average in recent years, finishing by October for the later varieties.

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

Ageing: In tank and barrels *sur lies* for 6 months with *batonnage*, then in the bottle for 24 months.

Drink between: 2022 and 2034

Serving temperature: 14°C

Tasting Notes @nov2022: Aromatic ripe fruit with orange blossoms, hints of dried fruits, and subtle minerality, very elegant. The palate adds volume and complexity, high ripe fruit expression with firm and balanced acidity. It has a long finish and is full of character.

Winemaker: Pedro Baptista