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DOC Alentejo - Portalegre Reserva red 2016

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: Aragonez; Trincadeira; Alicante Bouschet.

Soil: Granite

Analytical Data: Alcohol (%) – 14,5; Total Acidity (g/l tartaric ac.) – 5,0; pH – 3,72; Total Sugar (g/l) – 0,4

Vineyards: Malhadas vineyard; Moutas vineyard; Old vine from 1901.

Harvest Notes: The 2015/16 winter was classified as extremely hot, while the 2016 spring was cold and rainy, with balanced temperatures and well-distributed rainfall throughout the season. It was a year of low fruit fertility, with maturation taking place a little later than average due to the extremely hot temperatures between July and September in the Alentejo region. As a result, lower yields were obtained with phenolic maturation achieving a high potential, giving rise to robust and highly concentrated red wines.

Vinification: Hand-picked grapes selected from vineyards located at an average altitude of 350 to 400 meters. Hand-sorting of the grapes inside the winery and full destemming before a 5 day cold soak maceration. Wild fermentation in stainless steel tanks, with an additional 30 days of maceration. Spontaneous natural malolactic fermentation in 225, 300 and 525 liters oak barrels.

Ageing: During 12 months in both Portuguese and French oak barrels, then in the bottle for 24 months.

Drink Between: 2022 to 2040

Serving Temperature: 18°C

Tasting Notes @mai2021 Concentrated deep garnet color. Fresh and intense aromatic complexity, wild berries, bush and earthy character, rock rose, resin, and some subtle underlying leather. It is extremely elegant, with volume and very expressive ripe red fruit, an Alentejo classic. Firm tannins and acidity, very balanced and compelling, from the beginning until the end.

Producer: Tapada do Chaves – Sociedade Agrícola e Comercial, Unipessoal, Lda