

TAPADA DO CHAVES



www.tapadadochaves.pt

DOC Alentejo - Portalegre

Reserva red 2014

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 are a century-old, and Tapada do Chaves seems to be a unique case-study in Alentejo wine growing. 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 land renovation, there are still two plots of land under vines yielding grapes, dating back to 1901 (red grapes) and 1903 (white grapes).

Grape Varieties: Aragonez, Trincadeira and Alicante Bouschet

Soil: Granite

Analytical Data: Alcohol (%) – 15º; Total Acidity (g/l) – 5,4; pH – 3,59; Total Sugar (g/l) – ≤1

Vineyards: Vinha das Malhadas; Vinha das Moutas; Vinha Velha (Old Vine 1901)

Harvest Notes: Low rain during the spring season followed by a hot summer with high thermal amplitudes between day and night. Grapes reached peak maturation at the end of September and were picked before the autumn rain fall showing high fruit concentration.

Vinification: Hand-picked grapes from various plots located at an average of 350 to 400 metres of altitude. Full stemming took place followed by skin cold maceration lasting five days. Must was fermented in temperature-controlled stainless steel tanks with a further 30 days maceration. Spontaneous malolactic fermentation preceded ageing in oak barrels

Ageng: 12 months in Portuguese and French oak barrels with a further 24 months in bottle.

Drink Between: 2019 to 2035

Serving Temperature: 18°C

Tasting Notes @jul2019 Grenadine colour followed by a complex aroma reminiscent of wild berries. Persistent flavour reminiscent of black berries and spices, with firm tannins and good acidity. Complex and elegant after taste.

Jul 2019

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