

TAPADA DO CHAVES



www.tapadadochaves.pt

DOC Alentejo - Portalegre

Reserva red 2017

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).

Grape Varieties: Aragonez; Trincadeira; Alicante Bouschet.

Soil: Granitic

Analytical Data: Alcohol (%) – 15,5; Total Acidity (g/l tartaric ac.) – 5,1; pH – 3,69; Total Sugar (g/l) – 0,5

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

Harvest Notes: 2017 stood had a mild spring with little rainfall and an extreme summer that was very hot and dry. These conditions resulted in a shorter vegetative cycle for the plants, conditions that led to earlier maturation (in average for the region). The low water reserves in the soil contributed to low vigor and a consequent low yield. Red grapes with high qualitative potential on phenolic ripeness were obtained, leading to robust and highly concentrated 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 liter oak barrels.

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

Drink Between: 2023 to 2041

Serving Temperature: 18°C

Tasting Notes @Nov2023 Garnet color with a medium concentration. Very fresh, with great aromatic complexity, red berry fruits, bush, rockrose, wax, earth and leather. In the mouth it is extremely elegant, with volume, rusticity and very expressive ripe fruit. Robust, firm tannins and good acidity, very classic profile.