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DOC Alentejo - Portalegre

Reserva Red 2018

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 (%) – 15,0; Total Acidity (g/l tartaric ac.) – 5,4; pH – 3,57; Total Sugar (g/l) – 0,7

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

Energy Value: 92 kcal/100ml (385 kJ/100ml)

Harvest Notes:

The winter of 2017/18 was cold and dry, with average temperatures and rainfall below normal levels. At the other extreme, the summer of 2018 was marked by a prolonged period of temperatures above 40°C during the month of August. These climatic conditions caused substantial delays in the vegetative cycle of the vineyards, with ripening occurring approximately three weeks later than usual.

The year severely affected younger vineyards throughout Alentejo, while favoring higher-altitude and cooler areas, particularly older vineyards that are better adapted to climatic variability and stress conditions. This was notably the case at Tapada do Chaves, where the expression of the hot year was close to exemplary in the red wines from this vintage.

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 15 days of maceration. Spontaneous natural malolactic fermentation in 225, 300 and 525 liter oak barrels.

Ageing: For 14 months in both Portuguese and French oak barrels, then in the bottle for 24 months.

Drink Between: 2025 to 2044

Serving Temperature: 18°C

Tasting Notes:

The wine shows a concentrated garnet color. On the nose, it is highly expressive and mature, revealing intense aromas of jammy red fruit, figs, and leather. Subtle herbal and earthy nuances emerge, with notes of rockrose and shrubs, complemented by well-integrated oak. The aromatic profile is complex and reflects classic signs of aging. On the palate, the wine is voluminous and dense with a great expression of fruit. Robust, well-structured tannins are balanced by excellent acidity, resulting in a dynamic, full-bodied, and elegant wine.

Winemakers: Pedro Baptista and Duarte Lopes