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DOC Alentejo - Portalegre

Red 2013 – 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 vineyards, as Tapada do Chaves seems to be unique in Alentejo. 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 different vineyards renovation during time, there are still two original old vineyards with low yield productions, dating back to 1901 (red grapes) and 1903 (white grapes).

Grape Varieties: Trincadeira; Grand Noir.

Soil: Granite

Analytical Data: Alcohol (%) – 15,5; Total Acidity (g/l tartaric ac.) – 5,5; pH – 3,70; Total Sugar (g/l) – 1,8

Vineyards: Old vine (1901)

Harvest Notes: The year of 2013 was mainly characterized by three climatic events: constant rainfall during winter and spring, which allowed the recovery of water reserves in soil; strong heat waves on summer, that conditioned (delayed) the vegetative cycle of the vines; heavy rainfall during vintage with phytosanitary impact on grapes. With slow maturations, robust and highly concentrated wines were obtained, with the benefit for higher altitude and older vineyards, better adapted to support stressful years. The rainfall recorded in September, in the central region of Alentejo, had no impact at Tapada do Chaves vineyards.

Vinification: Hand-picked grapes sourced from the “old vine”, planted back in 1901. Grape hand-sorting inside the winery and full destemming before 5 days of cold soak maceration. Wild fermentation on stainless steel tanks, further 30 days of maceration. Spontaneous natural malolactic fermentation on oak barrels.

Ageng: During 18 months in both Portuguese and French oak barrels. On bottle during 24 months.

Drink Between: 2021 to 2040

Serving Temperature: 16°C

Tasting Notes @mai2021 Concentrated ruby color. It is complex and expressive, purer fruited and savouriness. Notes of blackberry, bush, rock rose and cedar, alongside green and earthy distinguish flavors, in as a classic field blend result. Displays textured fine grained tannins, well balanced acidity and minerality, finishing with intense fruity persistence.

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