

# TAPADA DO CHAVES



## DOC Alentejo - Portalegre

### Red 2016 – 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 old vineyards, as Tapada do Chaves seems to be unique in Alentejo. Its origins go back to the beginning of the 20<sup>th</sup> 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:** Trincadeira; Grand Noir.

**Soil:** Granite

**Analytical Data:** Alcohol (%) – 15,0; Total Acidity (g/l tartaric ac.) – 5,2; pH – 3,56; Total Sugar (g/l) – 0,6

**Vineyards:** Old vine (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 sourced from the “old vines”, planted in 1901. Hand selection of the grapes inside the winery and full destemming before 5 days of cold soak maceration. Wild fermentation on stainless steel tanks, with an additional 30 days of maceration. Spontaneous natural malolactic fermentation in oak barrels.

**Ageing:** 18 months in both Portuguese and French used oak barrels. In the bottle for 24 months.

**Drink Between:** 2022 to 2040

**Serving Temperature:** 16°C

**Tasting Notes @nov2022** Concentrated ruby color. Aroma showing great complexity, balsamic, cistus, earth, tobacco, with black fruit and plum, side by side with more distinctive and surprising vegetable notes. Acidity is firm, fruit with well balanced structure and firm tannins. Very long and persistent finish, in a different level of expression and character.

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