

# TAPADA DO CHAVES



[www.tapadadochaves.pt](http://www.tapadadochaves.pt)

## DOC Alentejo - Portalegre White 2020

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:** Arinto, Antão Vaz and Fernão Pires

**Soil:** Granitic

**Analytical Data:** Alcohol (%) – 13,5; Total Acidity (g/l tartaric ac.) – 6,0; pH – 3,13; Total sugar (g/l) – 0,8

**Vineyard:** “Castanheiro” vineyard

**Harvest Notes:** During 2019, the main part of the vegetative period occurred with a very dry climate. Although through spring there were periods of intense rain, which required careful monitoring of the condition of the vines, the summer was hot and dry with extremely high temperatures recorded during maturation. Soil water reserves allowed a balanced maturation, preserving acidity and aromatic expression. The harvest started slightly later than the previous year, but in line with the average in recent years, finishing by October for the later varieties.

**Vinification.** Hand-picked grapes and grape selection, followed by a full bunch press. Fermentation 100% in stainless steel tanks.

**Ageing:** On tank *sur lies* for 9 months with *batonnage*. In the bottle for 12 months.

**Drink between:** 2022 and 2030

**Serving temperature:** 14°C

**Tasting Notes @nov2022:** A classic Alentejo unoaked white wine with an intense nose and rich body. Ripe white fruit expression from the granitic soils from the Tapada, revealing hints of white plum, soft floral and yeasty savoriness. Full bodied but well balanced, crisp acidity with mouthful and fruity richness. Elegant profile, expression and balance.

**Winemaker:** Pedro Baptista