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DOC Alentejo - Portalegre

White 2019

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 hillside of the São Mamede Mountain, 23 of which are red varieties and nine are 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 are a century-old, and Tapada do Chaves seems to be a unique case-study in Alentejo wine growing. 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 land renovation, there are still two plots of land under vines yielding grapes, dating back to 1901 (red grapes) and 1903 (white grapes).

Grape Varieties: Arinto, Antão Vaz and Fernão Pires

Soil: Granitic

Analytical Data: Alcohol (%) – 14,0; Total Acidity (g/l tartaric ac.) – 5,7; pH – 3,12; Total sugar (g/l) – 0,8

Vineyard: “Castanheiro” vineyard

Harvest Notes: 2019 was dry during most part of the vegetative period, until full grape maturation. Although there was some precipitation during the spring, which required close monitoring of the condition of the vines, the summer was hot and dry, with a large temperature amplitude, which greatly contributed to the qualitative potential of the year. The harvest was later than the previous vintage, but closer to the average of recent years.

Vinification. Hand-picked grapes and grape selection, followed by all 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 @jul2022: A classic Alentejo unoaked white wine, with an intense nose and rich body. Freshness and fruitiness from the granitic slopes found on the Tapada, showing mature citric and white fruit aroma, with hints of orange leaf, struck match and light brioche. Full bodied and complex, with well balanced acidity finishes with mouthful and fruity richness.

Winemaker: Pedro Baptista and Duarte Lopes