



www.tapadadochaves.pt

DOC Alentejo - Portalegre

Reserva red 2015

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: Aragonez; Trincadeira; Alicante Bouschet.

Soil: Granite

Analytical Data: Alcohol (%) – 15,0; Total Acidity (g/l tartaric ac.) – 5,0; pH – 3,70; Total Sugar (g/l) – 0,7

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

Harvest Notes: Low rainfall during the spring season followed by an hot and dry extreme summer. Above average thermal amplitudes during night, created in 2015 the near ideal conditions to reach balanced maturations, with higher fruit complexity and acidity. Definitely a quality year for Alentejo wine region, with amazing freshness on reds sourced from high altitude vineyards.

Vinification: Hand-picked grapes selected from vineyards located at an average altitude of 350 to 400 metres. 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 300 and 525 litters oak barrels.

Ageng: During 12 months in both Portuguese and French oak barrels. On bottle during 24 months.

Drink Between: 2021 to 2040

Serving Temperature: 18°C

Tasting Notes @mai2021 Concentrated deep garnet color. The nose is complex, full of ripe red fruit, enveloping elegant balsamic, cedar and leather notes. The mouthfeel is fresh and glossy, notes of red berry fruit jam, with dense tannins and a very confident acidity. Displays rock rose and chocolate notes with tobacco hints on granitic wet stone minerality. Intense and complex, with very persistent volume and fruit character.

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