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DOC Alentejo - Portalegre Red 2017 – 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 20th 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 (%) – 15,5; Total Acidity (g/l tartaric ac.) – 5,6; pH – 3,54; Total Sugar (g/l) – 0,6

Vineyards: Old vine (1901)

Harvest Notes: 2017 stood had a mild spring with little rainfall and an extreme summer that was very hot and dry. These conditions resulted in a shorter vegetative cycle for the plants, conditions that led to earlier maturation (in average for the region). The low water reserves in the soil contributed to low vigor and a consequent low yield. Red grapes with high qualitative potential on phenolic ripeness were obtained, leading to robust and highly concentrated wines.

Vinification: Hand-picked grapes sourced from the “old vine” planted in 1901. Grape selection and full destemming at the winery, before 5 days of cold soak maceration. Wild fermentation on stainless steel tanks, with an additional 20 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 36 months.

Drink Between: 2023 to 2040

Serving Temperature: 16°C

Tasting Notes @dez. 2023 Garnet deep color. Aroma of great complexity, with black fruit, plum, fig and sour cherry, highlighted in the more rustic profile, with suggestions of rockrose, earth, pine, bee wax, also some tobacco and leather, more subtle. Balanced and elegant structure, with firm acidity and delicate tannins. Very complex finish, rich and long, with extraordinary *terroir* expression and character.

Winemaker: Pedro Baptista and Duarte Lopes