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## DOC Alentejo - Portalegre

### Red 2018 – 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 and Grand Noir

**Soil:** Granite

**Analytical Data:** Alcohol (%) – 15,5; Total Acidity (g/l tartaric ac.) – 6,0 pH – 3,36; Total Sugar (g/l) – 0,7

**Vineyards:** Old vine (1901)

**Energy Value:** 92 kcal/100ml (383 kJ/100ml)

**Harvest Notes:** The winter of 2017/18 was cold and dry, with average temperatures and rainfall below normal levels. At the opposite extreme, the summer of 2018 was marked by a prolonged period of temperatures above 40°C during the month of August. These climatic conditions led to significant delays in the vegetative cycle of the vines, with ripening occurring approximately three weeks later than usual. The year severely affected younger vineyards throughout the Alentejo, while favoring higher-altitude and cooler areas, and especially older vineyards, which are better adapted to climatic variability and stress conditions. In sites such as Tapada do Chaves, the expression of this warm year was close to exemplary in the red wines of this vintage.

**Vinification:** Manual harvest in 20kg boxes, with grapes coming from old vines planted on the estate in 1901. Manual selection of the grapes, followed by total destemming and cold press for 5 days. Natural fermentation with native yeast in temperature controlled stainless steel tanks. Post fermentation maceration for 15 days before aging in barrels where spontaneous malolactic fermentation took place.

**Aging:** 18 months in used 500-liter Portuguese oak and 225-liter French oak barrels, then in the bottle for 36 months before release

**Drink Between:** 2023 and 2040

**Serving Temperature:** 16°C

**Tasting Notes:** Deep ruby color. Strikingly complex aroma, rustic and almost austere, very direct in its expression of ripe black fruit in compote, with a strong vegetal presence. Notes of rockrose, earth, tobacco, and wax emerge, alongside balsamic nuances and leather. On the palate, it is highly concentrated, with a well-structured base and firm, well-integrated tannins. The acidity is remarkably balanced, leading to a long, dense, and highly expressive and fruit driven finish.

**Winemakers:** Pedro Baptista and Duarte Lopes