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## DOC Alentejo - Portalegre

### White 2022

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 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 (%) – 12,5; Total Acidity (g/l tartaric ac.) – 5,2; pH – 3,26; Total sugar (g/l) – 0,7

**Vineyard:** “Castanheiro” vineyard

**Harvest Notes:** 2022 was one of the hottest and driest across Western Europe. In Portugal, severe drought between the months of May and August, contrasting with intense rain during the harvest, brought enormous challenges to viticulture. The winter was balanced, although with low precipitation, with mild spring temperatures that led to a rapid development across the vines. The summer was extreme, with several heat waves in August, causing a major impact on vineyards throughout Alentejo. A year of detail and patience in the vineyard, with difficult maturations, smaller berries and a considerable heterogeneity. The outlook at the end was surprising, with maturations that excel in expressiveness, with the classic Alentejo grape varieties showing their enormous adaptation and resilience.

**Vinification.** Hand-picked grapes from the 3 white plots of Castanheiro vineyard, located at approximately 400 m altitude. Grape selection at the winery, followed by a full bunch press. Fermentation 100% in stainless steel tanks with neutral yeasts for maximum terroir expression.

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

**Drink between** 2023 and 2031

**Serving temperature:** 14°C

**Tasting Notes:** Citrus green color. Classic aromatic unoaked profile, intense, warm and complex. Strong nose with white fruit, floral nuances and citrus, suggestions of orange peel. Soft and elegant fermentative notes, brioche. Big volume and unctuousness on the palate, direct fruit, with firm acidity and delicate minerality. Finishes very long, fruity, with volume and character.

**Winemaker:** Pedro Baptista and Duarte Lopes