

THE SOURCE

TAPADA DO CHAVES

ALENTEJO



2018 ALENTEJO, VINHAS VELHAS, BRANCO

PRODUCER OVERVIEW

Tapada do Chaves's legacy in Portugal's Alentejo is legendary, though there were many speed bumps along the way, such as Salazar's dictatorship, and the sale of the estate in the late 1990s to a sparkling wine company that faltered on quality for decades. In 2017, with the purchase by Fundação Eugénio de Almeida, led by one of Portugal's most celebrated oenologists, Pedro Baptista (known for the highly coveted Pera Manca wines), it started to regain its footing. Biodynamic farming was immediately incorporated on this unique granite massif on the side of Serra de São Mamade Mountain that towers over the flatter lands typical in Alentejo. The whites grown from vineyards planted in 1903 and massale selections replanted some forty years ago are a blend of Arinto, Assario, Fernão Pires, Tamarez and Roupeiro (among others), fermented and aged in steel and old French oak barrels. The reds, some from vines planted by Senhor Chaves in 1901 are a blend of Trincadeira, Grand Noir, Aragonez and Alicante Bouschet, are aged in older French oak barrels, bottled and released around seven years after the vintage date.

VINEYARD DETAILS

A blend of Arinto, Assario, Fernão Pires, Tamarez and Roupeiro (among others) planted in the 1903 at 400 meters altitude on granite sand derived from the underlying ancient Pangean-era granite bedrock.

CELLAR NOTES

Naturally fermented and aged in old, 225 L French oak for more than one year before bottling.

