

João Tavares de Pina  
Oak aged blend wines  
(Limited production)

# TERRAS DE TAVARES 2022

**Winery name:** Quinta da Boavista

**Wine:** Terras de Tavares

**Type:** Red

**Vintage:** 2022

**Region:** Dão, Portugal

**Grape varietal:**

Touriga Nacional 42%

Jaen / Mencia 48%

Rufete / Tinta Pinheira 10%



@joaotavaresdepinawines

## VINEYARD

**Area:** 13 hectares where the grape varieties are grown

**Vine age:** 7 years

**Soil composition:** beyond the old granitic soils, this vineyard has also plots with even older origin due to marine sediments, from 500 million years ago, which originated shale clayey rocks soils.

**Direction of sun exposure:** East and South;

**Altitude:** 550m

**Yield:** 5,5 ton per hectare

## VITICULTURE

**Vine training:** Guyot Poussard

**Viticulture practices:** No-till, grass cover cropping is practiced and although the vineyards are not certified organic, they are farmed under organic and sustainable practices, such as use of copper and sulphur; flowers and herbs such as chamomile act as fungus repellent and other flower's pollen protect our vines in wet springs.

**Applications:** Without use of herbicides, pesticides, or any other applications

**Biodiversity and sustainability:** The vineyard's floor is covered with autochthonous flowers such as chamomile (*Matricaria recutita*), clover, serradella and also some different types of grasses. At end of each row there are autochthonous lavenders (*Lavandula stoechas*) which act as natural defense for vines against fungi and any other disease. The vines are surrounded by oaks (*Quercus robur* and *Quercus pyrenaica*), pines (*Pinus pinaster*) and eucalyptus. We can find lots of different birds, bees, ladybirds and on the soil ants and lots of soil earthworms. The winery is covered in photovoltaic cells; making us a net exporter of electricity we could promote our wines as carbon neutral.

**Harvest date:** Normally at first week of September or latter, at second.

**Harvest methods:** Manual harvest to boxes of 15kg.

## VINIFICATION

**Sorting:** vineyard sorting and manual triage in sorting table

**De-stemming:** bunches pass through the de-stemmer

**Time on skins /maceration:** 15 days on skins

**Type of fermentation vessel:** 1250L chestnut cask

**Yeasts:** Wild Native Yeasts with spontaneous fermentation

**Fermentation starting:** Spontaneous

**Length of time of fermentation:** between 15 days, until it is completely dry

**Temperature-control:** No Temperature-controlled fermentation

**Time on lees:** Long lees contact Stage of 12 months with primary lees

**Stirring of lees:** No

**Malolactic fermentation:** Yes (spontaneous)

**Type and time of ageing vessel:** chestnut cask during lees contact of 12 months and 6 more months in bottle

**Fined / Filtration:** no filtration

# TERRAS DE TAVARES 2022

## TECHNICAL INFORMATION

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**pH** 3,64 | **TA** 5,0 g/L | **VA** 0,59 g/L | **Alc** 12% **Residual Sugar** 0,4 g/L | **Total SO2** 35 mg/L | **Free SO2** Less than 15 mg/L

**SO2:** Added just before bottling

**Chaptalization/acidification:** Wine no chaptalized or acidified; we reach the wanted balance harvesting the different grapes varieties in the same day and so we blend grapes with different concentrations of sugar and natural acidity to reach an enjoyable balance

**Enzymes use:** No enzymes used during fermentation or ageing

**Bottling date:** April 2023 | **Lot** LJTP11/23

**Release date:** May 2023

**Type of closure:** Cork

**Quantity produced/year:** 2200 bottles



@blisswinemx

**João Tavares de Pina**

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