

# Tapada dos Ganhoes 2015



**Wine Ratings -- This Vintage:**  
None yet

**Wine Ratings -- Earlier Vintages:**  
2012 is our first vintage

## **Region:**

Alentejo is a vast region in southeastern Portugal that encompasses nearly a third of the land area of Portugal. Alentejo had been known for wheat and cork farms until the E.U. invested in the region, which led to improvements in irrigation, viticulture, and winemaking.

**Monte dos Perdigoes** – Monte dos Perdigoes is the name of the estate that Henrique Granadeiro acquired in 2001 for his vineyards and winery. The property had been owned by a Dutch baron whose crescent insignia (located on the lower part of the label) was given to him by the pope as a reward for his performance during the crusades, later by a Portuguese historian in the 1500's, and finally by a famous musical composer in the 1920's. Henrique invested heavily in the estate with the latest technology and hiring Pedro Baptista, the wine maker for the Cartuxa brand to be his wine maker. All of the grapes are estate grown.

**Tapada dos Ganhoes** – During Medieval times, there usually was a forest or large wooded area located near the entrance to the castle which served as the hunting grounds for the nobility. This wooded area was known as a "Tapada". "Ganhoes" are very poor migrant farm workers. It would be ironic that a Ganhoes would have access to a Tapada. In this case Tapada dos Ganhoes signifies a good wine at an entry level price.

**Tasting notes** – Light ruby red color with aromatic notes of red fruits. Lively. Fruity flavor and a soft finish.

**Imported since:** 2014

**Appellation:** Alentejo

**Composition:** Aragonez (or Tempranillo), Alicante Bouschet, and Syrah

**Soil:** granite with a very high concentration of red and brown clay

**Elevation:** 675 feet

**Vineyard practice:** sustainable farming with no irrigation

**Vine Age:** average 15 years

**Yield:** 2.98 tons per acre

**Harvest Dates:** August 29 to September 16

**Fermentation:** cold maceration and fermented in small stainless steel tanks with wild (or indigenous) yeast

**Aging:** 2 months in the bottle

**pH:** 3.72

**Residual Sugar:** 2.0 grams per liter

**Alcohol:** 14.5 %

**UPC:** 5 604098 015004