

# TECHNICAL SHEET

Tiago Cabaço

W I N E R Y

## HT by Tiago Cabaço Reserve red 2022

The name HT is a homage that we intend to pay to Herdade do Trocaite, whose terroir allowed us to create this wine. We never wanted to make heavy wines, since the beginning we manifest the desire to privilege complexity and elegance in place of the volume. This is precisely what the HT by Tiago Cabaço Reserve is able to show, in a dense and full register but at the same time elegant and alive. We decided to associate the best grape variety of Alentejo, Alicante Bouschet, which added robustness, structure and roughness, with Touriga Nacional, the most portuguese grape variety praised, which brought aromatic complexity and delicacy, and Syrah, the french grape variety that best adapted to Alentejo adding spices, fruit and joy. For us is still essential the foot-trodden in lagares, an ancestral technique wich adds an absolutely unusual dimension

## Tasting Notes

Compact ruby red color. Solid and powerful, serene and delicate, it shows right from the beginning a ripe but improved fruit. Fine but tense and powerful tannins, fresh and invigorating, with a long and elegant finish.

## Vinification

The 2022 vintage went particularly well for us, with rigorous and prolonged maturations, a temperate year that only startled at the end of the harvest. Such bliss allowed the year of 2022 to provide long and slow maturations that our strains took the opportunity to present grapes with an exemplary balance between acidity and tannins. The proximity of the winery to the vineyards and the subsequent age in french oak barrels of second and third year, so the wine does not get too creased by wood, explaining the structure and elegance of this HT by Tiago Cabaço Reserve.

## Technical Information

**Wine** . HT by Tiago Cabaço Reserve

**Producer** . Tiago Cabaço

**Region** . Alentejo – Estremoz

**Year** . 2022

**Oenologist** . Tiago Cabaço and Susana Esteban

**Grapes** . Alicante Bouschet, Touriga Nacional, Syrah, Aragonês

**Age of vines** . 20 years old

**Harvest Period** . September 2022

**Fermentation** . Stainless Steel Lagares with foot-treading

**Ageing** . 6 months in french oak barrels of 2nd and 3rd year

**Bottled** . October 2023

**Alcohol** . 14 % vol.

**Total acidity** . 5,6 g/L

**pH** . 3,45

