

Talha X White

XXVI Talhas

Vinho Branco, Alentejo, 2019, 75cl



Wine-making and maturation

Total destemming and slight crushing. Fermented with maceration and contact with the films and seeds for three months in clay pots, without temperature control and with indigenous yeasts. It has not been subjected to filtration or stabilization.



Tasting notes

Citrus color. Notes of green apple and excellent minerality. Dry, excellent acidity and unique flavor that reveals the enormous typicality of the wine of talha.



Alcohol content

11.5%



Grape Varieties

Diagalves, Manteúdo, Antão Vaz, Perrum, Roupeiro



Logistical information

Europalette with 80 cardboard boxes with 3 bottles
Bottle weight: 1.2
EAN: 5600738499319

