

XXVI TALHAS Mestre Daniel red

XXVI Talhas

Vinho Tinto, Alentejo, 2022, 75cl



Wine-making and maturation

Almost total destemming and slight crushing. Fermented with maceration and contact with the masses for six months in clay pots, without temperature control and with indigenous yeasts. The filtration only occurs through the passage of the liquid through the masses present in the Talha.



Pairing

White and red meat



Tasting notes

Ruby colour. Aroma of red fruits and some jam. Dry, with some volume. End of mouth elegant and long



Alcohol content

13%



Grape Varieties

Trincadeira, Aragonês e Tinta Grossa



Logistical information

Europallet with 96 cardboard boxes with 3 bottles

Bottle weight: 1.5

EAN: 5600738499227

ITF: 15600738499224

Available sizes (cl): 75

