

XXVI Talhas tareco palhete

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Vinho Rosado, Alentejo, 2023, 75cl



Wine-making and maturation

Manual harvest with partial destemming. The must goes into the tareco (small carving) along with the skins of the white and red grapes, giving it a stronger pink color. Alcoholic fermentation takes place at a temperature of between 16°C and 19°C.



Pairing

For meals with oriental spices, seafood, cold starters and Italian pastas



Tasting notes

It has a rosy color, an intense aroma of fresh red fruit and is fruity, elegant and harmonious



Alcohol content

12%



Grape Varieties

Aragonez, Trincadeira, Tinta Grossa, Antão Vaz, Roupeiro, Diagalves



Logistical information

Europallet with 84 cardboard boxes with 6 bottles
Bottle weight: 1.34
EAN: 5600738499135
ITF: 15600738499132

