

# XXVI Talhas Mestre Daniel White

## XXVI Talhas

Vinho Branco, Alentejo, 2023, 75cl



### Wine-making and maturation

Total destemming and light crushing. Fermented with maceration and contact with the masses for two months in clay jars, without temperature control and with indigenous yeasts. It was not subjected to any filtration or stabilization process. Filtration only takes place by passing the liquid through the masses in the hoist.



### Pairing

White meat and seafood



### Tasting notes

Citrus color. Notes of tropical fruits, pineapple in syrup and excellent minerality. Dry, corresponds to the aroma. Balanced acidity and easy drinking



### Alcohol content

12%



### Grape Varieties

Antão Vaz, Perrum e Roupeiro



### Logistical information

Europalet with 96 cardboard boxes with 3 bottles  
Bottle weight: 1.5  
EAN: 5600738499210  
ITF: .15600738499316

