



HONRADO

VINHO DE TALHA ARTESANAL



HISTORY: Wine produced artisanally through the millenarian technique of fermenting the grapes in clay amphoras. Originally from the Roman times, this technique has remained unchanged over more than 2000 years of history, moving thru generations through popular wisdom. It is in the region of Vila de Frades (Vidigueira), a small village with less than 900 inhabitants in the heart of Alentejo, that this tradition has been kept alive, and that is now recognized as "the Capital of the Amphora Wine".

SINGULARITY: The fact that each amphora have different size, porosity, and density causes that the levels of oxygen and the temperature at which grapes are subject to fermentation is different from amphora to amphora. This way, even if made from the same grapes, amphora wines have the peculiarity of being all different from each other due to the unique touch each amphora confers. It is therefore impossible to replicate a batch, which consequently ensures and translates the uniqueness of this type of wine.

LIMITED EDITION: Due to the limited size of each amphora and the unique wine each one produces, this version of "TALHA" was bootled after the producer have decided which Amphora gave the best wine of the year.

TALHA 2018
DOC ALENTEJO
VINHO DE TALHA
Premium

COUNTRY: Portugal

REGION: Vidigueira, Alentejo

SOIL TYPE: Schist soil

CLIMATE: Mediterranean climate

TYPE: Red

GRAPE VARIETIES: Tinta Grossa, Aragonez, Trincadeira, Alfroucheiro

VINIFICATION: Hand-harvested in small boxes, and divided by grape variety. Destemming and crushing of the grapes in a mill. Natural fermentation in amphoras (clay pots) which are previously coated and waterproofed with beeswax and resin. The wines were kept in contact with the wine masses until November 20th. Malolactic fermentation also occurs inside the amphoras.

BOTTING: June 2019

DRINK BY: 2 years from bottling

PRODUCTION: 1100 numbered bottles

AVAILABLE FORMATS: 750ml

ANALYSIS:

Alcohol (%vol.): 14

Total Acidity (g/l): 5,1

pH: 3,71

Total sugars (g/l): 0,3

COLOUR: Red cherry

AROMA: Intense black fruit jam (plum) with mild spice notes (pepper)

PALATE: Medium to high body, with a smooth astringency, and a long and persistent aftertaste due to the tannins and minerality conferred by the Amphora

WINEMAKER



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