



HONRADO

VINHO DE TALHA ARTESANAL



TALHA 2018 DOC ALENTEJO VINHO DE TALHA

COUNTRY: Portugal

REGION: Vidigueira, Alentejo

SOIL TYPE: Schist soil

CLIMATE: Mediterranean climate

TYPE: White

GRAPE VARIETIES: Antão Vaz, Arinto, Perrum, Fernão Pires

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: 2667 bottles

AVAILABLE FORMATS: 750ml

ANALYSIS:

Alcohol (%vol.): 13

Total Acidity (g/l): 5,2

pH: 3,81

Total sugars (g/l): 0,3

COLOUR: Golden

AROMA: Ripe fruit (pineapple) with hints of orange peel

PALATE: Structured, with great minerality, and an intense and persistent finish

ENÓLOGO:



PAULO
LAUREANO

HISTORY: Wine produced artisanally through the millenarian technique of fermenting the grapes in clay amphoras. Technique that had come from the Roman times, 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.