

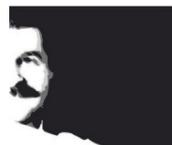


HONRADO

VINHO DE TALHA ARTESANAL



WINEMAKER



PAULO
LAUREANO

HISTORY: Natural wine, produced artisanally through the millenarian technique of fermenting the grapes in clay amphoras. This technique which 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.

TALHA 2019 DOC ALENTEJO VINHO DE TALHA

COUNTRY: Portugal

REGION: Vidigueira, Alentejo

SOIL TYPE: Schist soil

CLIMATE: Mediterranean climate

TYPE: Red

GRAPE VARIETIES: Alfrocheiro, Aragonez, Trincadeira, Alicante Bouschet

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 11th. Malolactic fermentation also occurs inside the amphoras.

BOTTING: March 2020

DRINK BY: 5 years from bottling

PRODUCTION: 2159 bottles

AVAILABLE FORMATS: 750ml

ANALYSIS:

Alcohol (%vol.): 14,5%
Total Acidity (g/l): 6,0 g/l
pH: 3,61
Total sugars (g/l) 0,9 g/l

COLOUR: Garnet

AROMA: Aromas of ripe black fruits, mixed with resin and some licorice

PALATE: Great structure, balance, mixed resin and clay notes with the fruit of the grape varieties. Finish with young, round and integrated tannins.