



# 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:** White

**GRAPE VARIETIES:** Antão Vaz, Arinto, Perrum, Diagalves

**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:** September 2020

**DRINK BY:** 3 years from bottling

**PRODUCTION:** 1279 bottles

**AVAILABLE FORMATS:** 750ml

### ANALYSIS:

Alcohol (%vol.): 14,0%  
Total Acidity (g/l): 4,7 g/l  
pH: 3,79  
Total sugars (g/l) 0,7 g/l

**COLOUR:** Golden

**AROMA:** Intense notes of sweet tangerine peel, ripe tropical fruits and minerality.

**PALATE:** Shows an initial softness, followed by good acidity, which then awakens the intense citrus aromas. Long and striking aftertaste.