

FACT SHEET

GRAPE VARIETIES

Roupeiro (70%) and Antão Vaz (30%).

CONCEPT

The name Branco de Talha means “white from the amphora” and is a wine of origin, place and terroir produced by fermenting traditional grape varieties in a large clay amphora traditional to the artisanal winemaking techniques of the south of Portugal. This gives considerable added dimension to the grape-derived aromas and flavors of the Alentejo.

DENOMINATION

Vinho Regional Alentejano.

TASTING NOTES

A distinctive wine that is part expression of the fruit and the freshness of the best local grape varieties combined with a secondary dimension of earthy minerality with an almost chemical edge. The texture of the mouth-feel is supported by the tension of the acidity.

FOOD MATCHING

Store at 6-8°C to be served at 10°C. Fresh, with good acidity and texture, its earthy notes enable it to combine well with lighter dishes that feature mushrooms or root vegetables such as beetroot.



IN THE WINERY

All bunches were whole-cluster pressed. Suspended solids were allowed to settle naturally before the clear must is racked into an amphora of 1000 liters (dated 1946). The fermentation occurred in a cold room at 14°C. After 28 days the wine was transferred to stainless steel tank. Prior to bottling the wine was fined with bentonite and cold stabilized.

IN THE VINEYARD

The ripening months in Southern Portugal's Alentejo region are hot and dry with cold nights. The vines grow on infertile rocky schist soils naturally producing low yields of concentrated fruit. Grape quality is assured by restricting yield to below 7000kg/ha and employing careful canopy management practices. At harvest the grapes are selectively hand-picked into 20Kg boxes at their peak of maturity.

ALCOHOL: 12,5%

PRODUCTION

4152 bottles of 0,75L released in 2019.

WINEMAKER: ANTÓNIO MAÇANITA
WINEMAKER: SANDRA SÁRRIA