

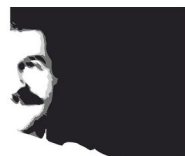


HONRADO

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.

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 produced the best wine of the year.

TALHA 2019
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, 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: 920 bottles

AVAILABLE FORMATS: 750ml

ANALYSIS:

Alcohol (%vol.): 15,5%
Total Acidity (g/l): 5,7 g/l
pH: 3,64
Total sugars (g/l): 1,5 g/l

COLOUR: Red cherry

AROMA: Notes of black fruit compote, spices, resin and some toast.

PALATE: Soft, with good freshness and depth, young and irreverent tannins.

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