



# Mestre Daniel

RED WINE 2020

## Data sheet

The wines of the “Mestre Daniel” range are DOC Alentejo certified and are the wines that best represent the tradition of *Talha wine*.

Mestre Daniel (1923-1985) produced *Talha wine* for about 30 years in our *Adega*, following the family tradition he inherited from his parents and grandparents. This wine, with its name, is a tribute to our grandfather who, in addition to his winery, has left us the wisdom and love for wine.

This wine thus represents this long local and family tradition of *Talha wine* production which has passed from generation to generation in our village.

The wine is produced by traditional methods and with typical grape varieties of the region.

**Product name** - Mestre Daniel

**Produced and bottled by** - Aconchego da Aldeia Lda

**Type** - Red

**Wineyards location** - Parish of Vila Alva

**Average vineyard age** - 30 years

**Soil type** - shale / granite, low fertility

**Average productivity** - 4 tons/ha

**Harvest date** - Scheduled after maturation checks, 22nd of August and 12th of September 2020

**Harvest** - Manual, with low capacity recipients

**Process of wine making** - Total destemming and slight crushing. Fermented with maceration and contact with the masses for two months in clay *Talhas*, without temperature control and with indigenous yeasts.

Filtration occurs only through the passage of the liquid through the masses present in the *Talha*.

**Fermentation** - Results from the lot of two *Talhas*, one with fermentation capacity of approximately 800 liters and another with a capacity of 700 liters.

**Produced quantity** - 1500 bottles

**Grapes** - Trincadeira, Aragonez and Tinta Grossa

**Alcohol strength** - 12,5%

**(TA) Total Acidity** - 5,80 g/L

**pH** - 3,62

### Notes on tasting

**Color** - Rubi

**Aroma** - Red fruits and some compote

**Taste** - Dry, with some volume. Elegant and long finish in the mouth

