

TINTO DO TARECO

VINHO TINTO 2021

Technical Information

The 'Do Tareco' range pays homage to the small producers of talha wine from Vila Alva who have continued this tradition over time and produce wine in their homes, using the same artisanal technique of talha wine, in small pots of clay, which are locally called "Tareco".

These wines are available in small quantities and represent the new way for these wines, in its purest state.

Product name - Tinto Do Tareco
Vintage - 2021
Type - Red
Vineyards location - Parish of Vila Alva
Average age of vines - 30 years
Soil type - schist/granitic, not very fertile
Average yield - 4 tons/ha
Harvest date - August 28, 2021
Harvest - Manual, in small capacity containers
Vinification - Total destemming and slight crus

Vinification - Total destemming and slight crushing. Fermented with maceration and contact with the skins for two months in clay pots, without temperature control and with indigenous yeasts. Filtration occurs only through the passage of the liquid through the sunken skins present at the bottom of the talha.

Quantity produced - 2000 bottles **Grape varieties** - Trincadeira, Aragones and Tinta Grossa **Alcohol content** - 12.5%

Tasting Notes

Color - Ruby red **Aroma -** Red fruits and light balsamic notes

Taste - Dry, tannins present but already somewhat rounded. Elegant and long aftertaste.

