



Mestre Daniel

TALHA X - 2019

Data sheet

‘Mestre Daniel - Talha X’ is produced in only one *Talha* made in Vila Alva by local masters. The grapes are exclusively from old vineyards and local grape varieties traditionally used in the production of white wine until the middle of the XX century. This lot intends to make known the typical wine of Vila Alva from this period. To produce this wine we had the help of those who knew it best, the locals. The result is a unique *Talha* wine that celebrates the famous ‘whites’ of Vila Alva.

Product name - Mestre Daniel - Talha X

Produced and bottled by - Aconchego da Aldeia Lda

Type - White

Wineyards location - Parish of Vila Alva

Average vineyard age - 40 years

Soil type - shale / granite, low fertility

Average productivity - 3 tons/ha

Harvest date - Scheduled after maturation checks, 7th of September 2019

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 - made in one *Talha* with fermentation capacity of about 1100 liters. *Talha* made in Vila Alva.

Produced quantity - 1150 bottles

Grapes - Antão Vaz, Diagalves, Perrum, Roupeiro and Manteúdo

Alcohol strength - 11,5%

(TA) Total Acidity - 5,90 g/L

pH - 3,45

Notes on tasting

Color - Citrine

Aroma - Notes of green apple and excellent minerality

Taste - Dry, excellent acidity and unique flavor that reveals the enormous typicality of *talha* wine

