



Mestre Daniel

TALHA XV - 2019

Data sheet

Mestre Daniel - Talha XV was produced in one clay Talha with grapes from a parcel with almost only Tinta Grossa. In a region famous for its white wines, the wine from this grape was always very appreciated and locally called as "our red".

This parcel planted by Mestre Daniel is located on a small hill at around 300 meters of altitude and with excellent sun exposure, producing wines with great concentration.

Product name - Mestre Daniel - Talha XV

Produced and bottled by - Aconchego da Aldeia Lda

Type - Red

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, 31st of August 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 1000 liters.

Produced quantity - 980 bottles

Grapes - Tinta Grossa

Alcohol strength - 14%

(TA) Total Acidity - 6,50 g/L

pH - 3,62

Notes on tasting

Color - Rubi

Aroma - Red fruits and some compote

Taste - Elegant. Balanced and long finish in the mouth

