



Mestre Daniel

WHITE WINE 2022

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 - White

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, between 20th of August and 10th of September 2022

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 - It results from the batch of two *Talhas*, one with fermentation capacity of approximately 900 liters and another with a capacity of 800 liters.

Produced quantity - 3300 bottles

Grapes - Antão vaz, Perrum and Roupeiro

Alcohol strength - 12%

(TA) Total Acidity - 5,60 g/L

pH - 3,59

Notes on tasting

Color - Citrine

Aroma - Notes of tropical fruits, ripe pineapple and excellent minerality.

Taste - Dry, corresponds to that found in the aroma. Balanced acidity and easy to consume.

