



BRANCO DO TARECO

WHITE WINE 2022

Data sheet

The 'Do Tareco' range pays homage to the small wine producers of Vila Alva who have continued this tradition throughout the ages and produced wine in their houses, using the same artisanal winemaking technique, in small pots of clay, which are locally known as "Tareco".

These wines are available in small quantity and represent the "new" Talha wine in its purest form.

Product name - Do Tareco

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, from 27th of August till 10th of September of 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*

Produced quantity - 6000 bottles

Grapes - Antão Vaz, Diagalves e Perrum

Alcohol strength - 12%

Notes on tasting

Color - Golden

Aroma - Luscious notes and dried fruits (almond and walnut)

Taste - Dry, acidity well present but balanced and with the presence of the dried fruits according to the aroma

