



## Talha Wine

Light garnet colored wine, medium concentration, clean direct fruit, slight clay, clay with lots of typicity. In the mouth it is fresh and light.

### COLOR

Red

### YEAR

2020

### SOIL

Clayey

### VITICULTURE

Artur Estevão

### VINIFICATION

Fermentation with prolonged maceration until the spring, in clay vats with capacities between 700 and 1200L. Wine made using ancient practices, with minimal intervention and additives, namely through the use of indigenous yeasts and the use of the bagasse itself as a natural filtering agent for this wine. By the practices applied, it is possible that in the course of time, some natural deposit will appear in the bottle.



**Touriga Nacional | Alicante Bouschet**



**Mestre Domingos**



A wine of great authenticity, which pairs well with various dishes, but traditionally in the area of origin, it is accompanied by sheep's cheese and quince. It should be served at 16°C.

**Alcohol Content** - 13.5%

**Total Acidity** - 5.2g/L in tartaric acid

**Total Sugar** - 0.5g/L

**PH** - 3.82