






## Talha Wine

Open golden color. Typical mineral aroma of carved clay and some limestone. Mouth full, tense, with vibrant acidity and long finish.

COLOR	YEAR	SOIL	VITICULTURE
White	2021	Clayish	Artur Estevão

### VINIFICATION

Fermentation with prolonged maceration until mid-February, in clay pots from 1843, with a capacity of 700 L. Wine made using ancient practices, with a minimum of intervention and additives, namely using indigenous yeasts and the use of the bagasse itself as a natural filter. of this wine. Wine made exclusively by the women of Figueirinha in homage to the teachings of Mestre Domingos Galvão. Due to the practices applied, it is possible that over time, some natural deposit in the bottle may appear.

 <b>Antão Vaz</b>	 <b>Mulheres da Figueirinha</b>
 It should be served at a temperature of 11° C to 12 °C, with silarcas, sheep's cheese, gazpacho with petingas, bread with olives and other Alentejo snacks.	

**Alcohol Content** - 11.7%  
**Total Acidity** - 4.6g/L in tartaric acid

**Total Sugar** - 0.6g/L  
**PH** - 3.74