



Farrapo Branco 2021

This natural wine is made according to the traditional production method of Vinho de Talha. It is made with all the continuous parts of the grapes (skins, seeds and part of the stems) which, after 4 months, serves as a natural filter for the wine that comes out of the lower part of the Talha. To value and boost this nectar and dignify the region they named the first wine "Farrapo", an homage to all its inhabitants who are known as "farrapeiros". This nickname derives from their modest garments - farrapos -, worn by the Capuchin Friars during the 16th century, in the chapel of S. Bento in Vila de Frades.

Producer	Gerações da Talha
Region	Alentejo
Volume	75.0 cl.
Grape Variety	Antão Vaz, Roupeiro and Perrum
Drinking window	2024-2027
Alc.	14.0%
Vinificatie	in terracotta amfoor
Rijping	in terracotta amfoor

25.65 €