



## Mestre Daniel Tinto 2022

This is a blend of 2 talhas, each with a capacity of around 1000 liters, good for a final production of 2000 bottles of the 2019 vintage. This is a wine you must have tasted, a traditional red wine from Alentejo, full of character. The vinification on amphora results in a much lighter wine than what the modern method produces. That's in the warm. Alentejo nicely taken.

Producer	XXVI Talhas
Region	Alentejo
Volume	75.0 cl.
Grape Variety	Trincadeira , Aragonês and Tinta Grossa
Drinking window	2025-2028
Alc.	13.0%
Vinificatie	Total destemming and slight crushing.
Rijping	Fermented with maceration and contact with the masses for three months in clay pots, without temperature control and with indigenous yeasts. It was not submitted to any filtration or stabilization process. The filtration only occurs through the passage of the liquid by the masses present in the talha.

22.93 €