



NaTalha Branco 2024

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. The logo on the bottle refers to the way the wine "grows" naturally in the large clay amphorae and is a tribute to Mother Nature.

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| Producer | Gerações da Talha |
| Region | Alentejo |
| Volume | 75.0 cl. |
| Grape Variety | Antão Vaz, Roupeiro, Perrum, Diagalves |
| Drinking window | 2024-2029 |
| Alc. | 12.5% |
| Vinificatie | in amphora (locally called Talha) |
| Rijping | in amphora for several months |

19.84 €