



XXVI 2020, 18 meses em talha

This is the pinnacle of Talha wine. In 1 Tareco (300 liter amphora) the best wine of the 2020 harvest was collected and allowed to mature for 18 months. In the photo there is a jug of olive oil next to the bottle. It is a reference to the method of protecting the wine from oxidation. When the wines remain in amphora for less than 8 months, the amphorae are left open at the top. The 'mother' (the cake of peels and yeast residues) that remains with the wine then provides sufficient natural protection. If the ripening is extended, a layer of olive oil on top provides extra protection against oxidation. In this case, the quality of the grapes required extra long ripening. The result is very complex. We were only able to obtain 12 of the 400 bottles for Belgium.

Producer	XXVI Talhas
Region	Alentejo
Volume	75.0 cl.
Grape Variety	Fernão Pires, Aristo, Perrum
Drinking window	2024-2030
Alc.	13.0%
Vinificatie	in terracotta amphora
Rijping	18 months in terracotta amphora (under a layer of olive oil)

99.46 €