



Palhete do Tareco 2022, XXVI Talhas

Palhete do Tareco is a light red wine traditionally made with short amphora aging. In the old reaches, white and black grapes that are excluded are planted together. The Portuguese sometimes also make a wine in which both are combined in a ratio of 70% white and 30% black grapes. This makes for a very tasty wine with a light red color that is served cool.

Producer	XXVI Talhas
Region	Alentejo
Volume	75.0cl
Grape Variety	Aragonês, Trincadeira, Tinta grossa, Antão vaz, Roupeiro en Diagalves
Drinking window	2024-2028
Alc.	13.0%
Vinificatie	Total destemming and slight crushing.
Rijping	Fermented with maceration and contact with the masses for two 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.

14.96 €