



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.

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

16.40 €