



Mestre Daniel branco 2022

Mestre Daniel white is a blend of two amphorae (one of 800 and one of 900 litres) from the collection of 26 bequeathed by Daniel. It is not only a tribute to the man but also immediately the project's 'flagship' wine.

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| Producer | XXVI Talhas |
| Region | Alentejo |
| Volume | 75.0 cl. |
| Grape Variety | Antão vaz, Perrum and Roupeiro |
| 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 €