



Palhete do Tareco 2021, XXVI Talhas

Palhete do Tareco is a light red wine traditionally made with a short ageing on amphora. In the old vineyards, white and blue grapes are usually planted interchangeably. The Portuguese therefore sometimes make a wine in which both are blended together in a ratio of 70% white and 30% blue grapes. This makes for very tasty wine with a light red colour that is served chilled.

Producer	XXVI Talhas
Region	Alentejo
Volume	75.0cl
Grape Variety	Aragonês, Trincadeira, Tinta grossa, Antão vaz, Roupeiro and Diagalves
Drinking window	2022-2027
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.

14.76 €