



2021 José Piteira Vinho de Talha Tinto

Alcohol label %: 14.5

Winemaking

Crushing in a ripanço. Fermentation in a 2,000L clay amphora, kept with grape skins until November.

The technique of winemaking in talha is ancient. Brought to Portugal by the Romans, developed and preserved by the people of Alentejo, it is a unique technique that produces highly distinctive wines. The world is currently rediscovering these wines and looking to Alentejo with renewed interest.

Appearance

Dark Ruby

Nose

This wine has aromas of red fruits, cocoa, coffee, and black fruit compote.

Palate

On the palate, it reveals good acidity and prominent tannins.

