



# Mestre Daniel

LOTE X

## Data sheet

The wines of the “Mestre Daniel” range are DOC Alentejo certified and are the wines that best represent the tradition of *Talha* wine.

‘Mestre Daniel - Lote X’ is produced in only one *Talha* made in Vila Alva by local masters. The grapes are exclusively from old vineyards and local grape varieties traditionally used in the production of white wine until the middle of the XX century. This lot intends to make known the typical wine of Vila Alva from this period. To produce this wine we had the help of those who knew it best, the locals. The result is a unique *Talha* wine that celebrates the famous ‘whites’ of Vila Alva.

**Product name** - Mestre Daniel - Lote X

**Produced and bottled by** - Aconchego da Aldeia Lda

**Type** - White

**Wineyards location** - Parish of Vila Alva

**Average vineyard age** - 40 years

**Soil type** - shale / granite, low fertility

**Average productivity** - 4 tons/ha

**Harvest date** - Scheduled after maturation checks, 18 September 2018

**Harvest** - Manual, with low capacity recipients

**Process of wine making** - Total destemming and slight crushing. Fermented with maceration and contact with the masses for two months in clay *Talhas*, without temperature control and with indigenous yeasts.

Filtration occurs only through the passage of the liquid through the masses present in the *Talha*.

**Fermentation** - made in one *Talha* with fermentation capacity of about 1100 liters. *Talha* made in Vila Alva.

**Produced quantity** - 1300 bottles

**Grapes** - Antão Vaz, Diagalves, Perrum, Roupeiro and Manteúdo

**Alcohol strength** - 11,5%

### Notes on tasting

**Color** - Citrine

**Aroma** - Notes of green apple and excellent minerality

**Taste** - Dry, excellent acidity and unique flavor that reveals the enormous typicality of *talha* wine

