



Mestre Daniel

RED WINE - 2018

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 (1923-1985) produced *Talha wine* for about 30 years in our *Adega*, following the family tradition he inherited from his parents and grandparents. This wine, with its name, is a tribute to our grandfather who, in addition to his winery, has left us the wisdom and love for wine.

This wine thus represents this long local and family tradition of *Talha wine* production which has passed from generation to generation in our village.

The wine is produced by traditional methods and with typical grape varieties of the region.

Product name - Mestre Daniel

Produced and bottled by - Aconchego da Aldeia Lda

Type - Red

Wineyards location - Parish of Vila Alva

Average vineyard age - 30 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 - Results from the lot of two *Talhas*, one with fermentation capacity of approximately 1100 liters and another with a capacity of 900 liters.

Produced quantity - 2500 bottles

Grapes - Trincadeira, Aragonez and Tinta Grossa

Alcohol strength - 12,5%

Notes on tasting

Color - Rubi

Aroma - Red fruits and some compote

Taste - Dry, with some volume. Elegant and long finish in the mouth

