Gerações da Talha NaTalha Tinto

Description:

A traditional Alentejo red made in large clay talhas, the ancient amphorae that have been used in the region for centuries. NaTalha is a blend of Trincadeira, Aragonez and Alfrocheiro, with the grapes fermented with their skins, seeds and some stems before spending around four months in the talha. The result is juicy and fresh rather than heavy, with red and dark fruit, earthy spice and a slightly rustic, savoury edge. There's a lovely sense of texture and character without any obvious oak.

Tasting notes:
Red cherry, blackberry, blueberry, olive leaf, earthy spice, crunchy tannins, saline finish

Allergens:
Contains sulphites.

Dish Pairing:

- Roast pork
- Lamb chops
- Aubergine and tomato dishes
- Aged Portuguese cheeses

Talking Point:

Gerações da Talha is based in Vila de Frades, in the Vidigueira area of the Alentejo, where wine has been made in clay talhas for more than 2,000 years. NaTalha follows that tradition very closely: the grapes ferment and macerate in the clay pots, with the skins, seeds and stems remaining in contact with the wine for around four months. The wine then effectively filters itself through the grape material as it is drawn from the bottom of the talha.