

PURO TALHA

2015

HISTORY

The José de Sousa Rosado Fernandes Cellar was founded in 1878 and was purchased by José Maria da Fonseca in 1986, fulfilling an old dream of producing wine in Alentejo, in a estate full of prestige and history.

The estate is located in Reguengos de Monsaraz, and it is here that a 2.000 year old Roman tradition is kept alive. The José de Sousa Cellar owns 114 ceramic amphorae in which an ancient fermentation method takes place.

“TALHA” WINES

At the José de Sousa winery, the winemaking technique with *talhas* is still being used in a very similar way as it was 2.000 years ago.

The grapes are hand harvested, slightly foot crushed and destemmed by hand with the “ripanço table”. The fermentation in *talhas* (capacity around 1.600 liters) is done with 30% stems at a temperature of about 28°C, controlled by spraying water four times a day on the *talhas*. It lasts for about 8 days. The skin contact is done until November. After pressing part of the wine goes back to ageing in the *talhas* for about 16 months depending on the harvest quality. To prevent oxidation it is used a layer of high quality olive oil. The other part goes into 500 liter chestnut casks.

At the same time the other 70% stems are fermented with some juice in 300 liter *talha*, called “tarefa”. This is called “ripanço wine” and it is used on the final blend as “salt and pepper”, to fine the wine.



Puro Talha

The use of *talhas* gives spices and a third dimension to the wine.

VINTAGE INFORMATION

Classification: D.O.C.

Grape Varieties: 50% Grand Noir, 30% Trincadeira, 10% Aragonez, 10% Moreto

Region: Alentejo

Type of Soil: Granitic

Age of the Vine: Planted in 1952

Wine Production: 5.000 liters

Tasting Notes:

Color: Reddish with some brownish

Aroma: Clay, dry fruits, spicyness (black pepper, clove), liquorish with some evolution but not oxidized

Palate: Good structure, dry, good acidity, balanced and soft tannins

Finish: Long and persistent

Bottled: March 2017

Analyses:

Alcohol: 12,5%

Total acidity: 6 g/l as tartaric acid

pH: 3.29

Bottle Ageing Potential: Still unknown

