

ESPORÃO

VINHO DE TALHA

WHITE 2024 • DOC Alentejo



Reviving the heritage left by the Romans in the Alentejo, we used ancient amphorae (talhas) to recover the tradition of talha winemaking. Grapes from traditional Alentejo varieties were sourced from the Herdade dos Perdigões vineyards and the Paus vineyard at Herdade do Esporão

HARVEST YEAR

Mediterranean-Continental climate. Autumn and winter were milder and wetter than average. Spring was also mild and very rainy, followed by a dry summer with lower-than-usual temperatures.

VITICULTURE

Traditional Alentejo grape varieties, organically farmed, fermented with indigenous yeasts. Ancient and unique amphorae (talhas) of varying capacities.

GRAPE VARIETIES

Diagalves 50%
Rabo de Ovelha 50%

VINIFICATION

Partial destemming, fermentation in amphorae lined with pez louro (pine resin), driven by indigenous yeasts. The wine remained in contact with the grape marc until 10 December 2024, after which it was pressed in a vertical press.

BOTTLED

July 2025

TECHNICAL INFORMATION

Alcohol: 12,5%

Total acidity: 5,7 g/l

pH: 3,48

Residual sugar: 0,3 g/L

AVAILABLE FORMATS

750 ml.

COR

Straw.

WINEMAKERS NOTES

Beatriz Mateus & José Luis Moreira da Silva.

AROMA

Intense nose with ripe white stone fruit wrapped in toasted cereal notes.

PALATE

Fine and refreshing, with a minty edge and a distinctly earthy finish.

AWARDS

Wine Enthusist

93 pts | 2022 Cellar Selection 93