

PURO TALHA

2016

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 without 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 the skins the wine goes back to age in the *talhas* for about 4 to 10 months depending on the harvest quality. To prevent oxidation it is used a layer of high quality olive oil.



VINTAGE INFORMATION

Classification: D.O.C.

Grape Varieties: Antão Vaz, Manteúdo and Diagalves

Region: Alentejo

Type of Soil: Granitic

Wine Production: 950 liters

Tasting Notes:

Color: Amber

Aroma: Dry fruits, especially hazelnuts. Spices, with some evolution, white pepper, ripe kiwi, bread, licorice, hay

Palate: Elegant, complex, good acidity with a dry finish

Finish: Long and persistent

Bottled: February 2018

Analyses:

Alcohol: 11,5%

Total acidity: 6,1 g/l as tartaric acid

pH: 3,44

Bottle Ageing Potential: Still unknown

Puro Talha

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

1878

JOSÉ

ADEGA



SOUSA

1878

DE