



Palhete vol.2

2023

A collaboration between 3 friends – Anna Jørgensen and Daniel and Kalina Niepoort, which falls into their NatCool umbrella.

Inspired by local ancient vinification techniques, *Palhete* is the traditional Portuguese designation of a wine made from both white and red grapes, as the old vineyards were often mixed field blends. Since the Romans were in our region thousands of years ago, we have been vinifying wines in *Talhas*, the local name for clay amphora. This is a refreshed tribute to our local winemaking heritage.

Source: Estate vineyards in Vidigueira

Farming: Certified organic, with biodynamic and regenerative practices

Soil: Sandy, silty limestone

Varieties: 80% Viognier, 20% Syrah

Vinification: Hand-picked at night, whole clusters of Syrah were infused with spontaneously fermenting Viognier must in an old clay *talha*. After 1 week it was pressed lightly into an inox tank where it settled over winter and was bottled without filtration, and a minimal sulphite addition, in February 2024.

Alcohol: 10,5%

1500 bottles of 1l produced

Ratings:

93 Pts - Jamie Goode/ Wine Anorak

91 Pts - Luís Guitérrez /Robert Parker's Wine Advocate

16 Pts - Julia Harding /Jancis Robinson



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