



Palhete vol.3

2024

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

A flintstone reduction dissipates to reveal gorgeous aromas of red cherries and raspberries. The red fruits carry on to the juicy palate intermingles with herbaceous undertones. Fresh, vibrant and brimming with energy.

Site: Estate vineyards in Vidigueira

Farming: Certified organic, with biodynamic and regenerative practices

Soil: Sandy, silty limestone

Varieties: 60% Syrah and 40% Viognier

Vinification: Hand-picked at night, whole clusters of Syrah were infused with spontaneously fermenting Viognier must in old clay *talha*. After 1 week it was lightly pressed into an inox tank where it settled over winter and was bottled without filtration, and a minimal sulphite addition, in April 2025.

Alcohol: 10%

1500 bottles of 1l produced



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