

2025
FICHA TÉCNICA

Report folio





Wild, Authentic & Funky.

EST. 2020

We produce small batch wines using methods based on the traditional Roman technique of fermenting and aging wines in clay vessels known as talhas in Portugal. This method allows for natural fermentation, micro-oxygenation, and the development of wines that express the true character of grape varieties and terroir.

We use no commercial yeasts, no additives, no filtration, and no animal-derived fining agents, ensuring that our wines remain in their purest form. The porous clay of the talhas creates a slow, controlled oxygen exchange that shapes the structure and complexity of the wine in a way that no modern technology can replicate, creating unique vintages every year.

Key Technical Aspects

- Fermented & aged in naked clay talhas, without temperature control
- Natural fermentation using indigenous yeasts
- No filtration, preserving purity and texture
- Vegan-friendly production, free from animal-derived fining agents
- All wines have skin contact, enhancing complexity and depth
- Micro-oxygenation from the talhas shape aromatics and tannins
- Naturally stabilised over time, with minimal sulfites
- Low environmental impact, No industrial processing, low energy consumption, using recycled packaging when possible
- 1% for Planet Alliance member and donating a portion of our revenue to carbon removal

We produce wines in the heart of the historic talha tradition, where this method has been passed down for centuries and remains a cornerstone of local viticulture.

TALHA MAFIA WINES

Vila de Frades, Vidigueira DOC
Alentejo, PORTUGAL



REVOLVER

TINTO

FUNKY, JUICY & VIBRANT

VINTAGE
2021

PRODUCTION
3192 bottles

INGREDIENTS
Touriga Nacional, Alicante Bouschet,
Aragonez, Syrah, Trincadeira

TECHNICAL ANALYSIS

Format (bottle, liters)	0.75
ABV (% vol)	14
Sugar (g/dm ³)	0.5
Sulfites (mg/dm ³)	33
Acidity Total (g/dm ³)	5.3
pH	3.6

TASTING NOTES

Revolver was made naturally using wild yeasts, minimal sulfites and no commercial enzymes or nutrients added. This unique red wine is fruity and juicy, with soft tannins, balanced with fresh acidity, structure and complexity.

Revolver foi feito de forma natural com levedura selvagem, adição mínima de sulfitos e sem adição de enzimas ou nutrientes comerciais. Este vinho único é frutado, taninos suaves, com equilíbrio entre uma acidez fresca, estrutura e complexidade..

VINTAGE NOTES

Vidigueira, Alentejo DOC
Harvest, 29 Aug 2021 - Temp 12C
De-stemmed, fermented & aged
in talhas (amphoras) for 6 months
before bottling..
Unfiltered, minimum sulfites



FOOD PAIRING INSPIRATION

Lombo Pica Pau
Cannelloni
Raclette

Requeijão de Ovelha, Queijo de Nisa DOP
Black olive pate, roasted figs with honey

TALHA MAFIA WINES, LDA
VILA DE FRADES, VIDIGUEIRA

