

2025
FICHA TÉCNICA

Report folio





about

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



MUSKET

TINTO

FUNKY, JUICY & VIBRANT

VINTAGE
2022

PRODUCTION
1310 bottles

INGREDIENTS
Touriga Nacional, Trincadeira

TECHNICAL ANALYSIS

Format (bottle, liters)	0.75
ABV (% vol)	11.5
Sugar (g/dm ³)	0.3
Sulfites (mg/dm ³)	35
Acidity Total (g/dm ³)	4.9
pH	3.7

TASTING NOTES

MEET YOUR NEW RED

This red ruby coloured wine is made from Touriga Nacional and Trincadeira fermented with native yeasts and aged for 8 months in clay amphoras. Aromas of dark fruits, ripe strawberry, fruity and earthy with balanced acidity and tannins.

O TEU TINTO DE TALHA.

Este vinho tinto de cor rubi, é feito de Touriga Nacional e Trincadeira fermentadas com levedura indígena e estagiadas 6 meses em talhas de barro. Aromas a frutos pretos, morango maduro, frutado e terroso com acidez e taninos equilibrados.

VINTAGE NOTES

Vidigueira, Alentejo DOC
Harvest, 2 Sep 2022 - Temp 14C
De-stemmed, fermented & aged in talhas (amphoras) for 8 months before bottling.
Unfiltered, minimum sulfites



FOOD PAIRING INSPIRATION

Arroz de Pato
Smash Burger
Squash Linguine

Queijo de Évora DOP (Curado) Queijo Serpa DOP
Smoked eggplant dip, carob & almond biscuits

TALHA MAFIA WINES, LDA
VILA DE FRADES, VIDIGUEIRA

