

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



MUSKET

ROSE

LIGHT, SUPPLE & VIBRANT!

VINTAGE
2023

PRODUCTION
809 bottles

INGREDIENTS
Antão Vaz, Roupeiro, Arinto, Trincadeira

TECHNICAL ANALYSIS

Format (bottle, liters)	0.75
ABV (% vol)	12
Sugar (g/dm ³)	0.3
Sulfites (mg/dm ³)	33
Acidity Total (g/dm ³)	5.4
pH	3.6

TASTING NOTES

A ROSE WITH A TWIST

This rose has a deep pink hue and medium viscosity. A blend of white and red grapes fermented on skins with native yeasts in clay amphoras. Aromas of pomegranate and grapefruit, with a subtle hint of smoked pepper. Medium-bodied, fresh acidity, low tannins, and a bright, textured finish.

UM ROSE COM UM TOQUE DIFERENTE

Este rose apresenta uma cor rosa intensa e viscosidade media. Um blend de castas brancas e tintas fermentadas com peliculas e leveduras indigenas em talhas de barro. Aromas a roma e toranja, com um leve toque de pimenta fumada. Corpo medio, acidez fresca, taninos suaves e um final brilhante e texturado.

VINTAGE NOTES

Vidigueira, Alentejo DOC
Harvest, 15 Aug 2023 - Temp 14C
De-stemmed, fermented & aged in talhas (amphoras) for 2 months before bottling. Unfiltered, minimum sulfites



FOOD PAIRING INSPIRATION

Sardinhas Assadas (Grilled Sardines)
Watermelon & Feta Salad
Korean Spicy Fried Chicken

Comte (aged 12 mo), Queijo do Évora DOP
Pickled radishes, Herbed Lavash

TALHA MAFIA WINES, LDA
VILA DE FRADES, VIDIGUEIRA DOC

