

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

## BRANCO

### FRESH, YOUNG & VIBRANT

VINTAGE  
2023

LIMITED PRODUCTION  
513 bottles

INGREDIENTS  
Antão Vaz, Roupeiro, Arinto

### TECHNICAL ANALYSIS

Format (bottle, liters)	0.75
ABV (% vol)	12.0
Sugar (g/dm <sup>3</sup> )	0.5
Sulfites (mg/dm <sup>3</sup> )	32
Acidity Total (g/dm <sup>3</sup> )	5.4
pH	3.6

### TASTING NOTES

#### A NEW SHADE OF WHITE

This orange wine has a light gold hue and low viscosity. A blend of white grapes fermented on skins with native yeasts in clay amphoras. Aromas of apricot, apple, and stone fruits, with a hint of clay minerality and orange peel. Subtle wildflower notes, medium-dry with good acidity, low tannins, and a fresh, balanced finish.

#### UMA NOVA TONALIDADE DE BRANCO

Este vinho laranja apresenta uma cor dourado-claro e baixa viscosidade. Um blend de castas brancas fermentadas com películas e leveduras indígenas em talhas de barro. Aromas de alperce, maca e frutos de caroco, com um toque subtil de mineralidade argilosa e casca de laranja. Notas delicadas de flores silvestres, meio-seco, com boa acidez, taninos suaves e um final fresco e equilibrado.

### 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

Bacalhau à Brás  
Vietnamese Shrimp Spring Rolls  
Grilled Peach & Burrata Salad

Queijo de Nisa, Camembert  
Dried apricots, Fennel crisps

TALHA MAFIA WINES, LDA  
VILA DE FRADES, VIDIGUEIRA DOC

