

ADEGA MAREL



ADEGA MAREL
EN 385, Km 21
7885-012 Amareleja
adega@adegamarel.pt
www.adegamarel.pt

<i>Brand</i>	TONICO
<i>Country</i>	Portugal
<i>Region</i>	Alentejo
<i>Type of Wine</i>	White
<i>Grape Varieties</i>	Antão Vaz, Diagalves, Roupeiro and Manteúdo
<i>Classification</i>	DOC Alentejo Vinho de Talha – Sub-Região Granja Amareleja
<i>Harvesting Year</i>	2019
<i>Winemaker</i>	Tiago Macena

Production Method

A field blend of native grape varieties – Antão Vaz, Diagalves, Roupeiro and Manteúdo. This wine has its origin in the grapes of the oldest vineyard plot we manage. The synergy of this mixed planting of native varieties, makes this place unique.

In the cellar, the grapes harvested by hand into 15 kg boxes, are destemmed and placed on *talhas* (amphora). In 2019, the entire lot of grapes from this vineyard fitted into a single *talha*, that we call “Talha Grande” (Big Amphora). Having been born together, together they became wine in a peaceful way. This plot was harvested on September 9th, 2019.

The fermentation took place smoothly, with the native yeasts and with some stirring of the cap. It fermented in full contact with the skins, in a process that lasted approximately a month.

The new wine remained in full skin contact until mid-January 2020 – a time when the wine seemed balanced, and in a good momentum to leave the skins. We only used the free run wine, which flowed through, filtered through its skins.

We transferred this wine into a stainless-steel tank where it remained until bottling, in May 2020.

Tasting Notes

Visually, it is straw yellow, light gold and bright.

The aroma is challenging: it is discovered slowly, but it already shows enormous complexity right from the beginning. The earthy, savoury impact of the clay from the *talha*, blends in with notes of ripe fruit, quince marmalade, orange jam and pear. Rich and intense. The time in the glass renews the earthy notes and enhances its complexity.

The mouth is intense and multi-textured. It has an evident volume that is balanced by the firmness of elegant, but present, tannins. The acidity is vivid and surprising, bringing it balance and enormous length. Ends long and very complex.

Pairings

First of all, a contemplation wine, must be tasted in good company. A successful partnership with various appetizers like cured cheeses, cold meats, olives, pork cracklings and fried fish is guaranteed. A wine that goes together with good conversations. The rich structure and broad volume in the mouth allows a pairing with a wide variety of delicacies at the table. Faithful to its traditions, proudly accompanies the regional dishes like “*Caldo de Bacalhau*” (Cod Broth) or “*Caldo de Peixe da Ribeira*” (River Fish Broth). It also goes very well with grilled meats, given its rich structure.

Serving Temperature

12 – 14 °C

Bottle

750ml

Packaging

Cardboard boxes with 3 bottles of 750 ml