

PALPITE

2020 VINHO REGIONAL ALENTEJANO





FACT SHEET

VARIETIES

27% Alicante Bouschet, 25% Aragonez, 14% Castelão, 14% Trincadeira, 12% Alfrocheiro, 8% others (Baga, Tinta Carva-Iha, Touriga Nacional).

INDENTITY

Palpite is the reserve red wine produced from a selection of the best vineyard blocks and finest barrels from every vintage.

DENOMINATION

Vinho Regional Alentejano.

TASTING NOTES

Deep ruby-violet color, showing a concentrated aroma of dark fruits combining with subtle herbal and floral notes. In the pallet, concentrated ripe fruit contrast with powerful but well-rounded tannin ending in a persistent finish. Serve at 16°C with game dishes or well seasoned red meat

AGEING

18 months in French oak barrels.

PRODUCTION

24 000 bottles of 0,75L.

ALCOHOL: 14,5% Vol.

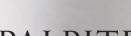
SOILS

60% Yellow Schists, 40% Granitic.

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VINEYARD MANAGEMENT

Production follows the protocols of sustainable agriculture with yields being controlled for top quality by hard pruning, removal of secondary shoots, and bunch thinning. At optimum maturity the grapes are hand-picked in small boxes permitting the quality control operations of bunch selection in the vineyard and on the sorting table.

VINIFICATION AND AGEING

After sorting and crushing the grapes are conveyed by gravity into small vats and fermented by only indigenous yeast at 27°C. Post fermentation maceration lasts for 21 days. The wine is matured for 18 months in French oak barrels.

TERROIR

Grapes develop and mature in the hot and dry Mediterranean climate of the southern Portuguese plateau. The cool nights serve to retain acidity. Soils are infertile rocky schists, producing naturally low yields of concentrated, healthy fruit.

ANALYSES

Sulphites <80mg/L (EU biologic/organic standards<100mg/L) (demeter standards<70mg/L). Vegan.

WINEMAKER: ANTÓNIO MAÇANITA winemaker: Sandra Sárría

