

FACT SHEET

VARIETIES

60% Arinto, 10% Tamarez and 30% field blend.

ALCOHOL: 13,0% Vol.

CONCEITO

White wine produced from traditional Alentejo grape varieties: Arinto, Tamarez and fiel blend old vines, with minimal intervention, without the addition of sulfur until the end of fermentation and spontaneous fermentation in barrels and long aging on lees.

TASTING NOTES

Straw citrus yellow color. Intense, complex aroma, which combines notes of grapefruit, orange peel, with some fresh cream. In the mouth, a textured attack, with a present freshness, rich retro, intense. Persistent ending.

ORIGIN

Vinho Regional Alentejano.

PRODUCTION

8 671 bottles of 0,75L.

FOOD PAIRING

Due to its spicy and creamed component, it goes well with both fish and roasted meat dishes, and due to its acidity, it combines perfectly with simpler fish and seafood.



SOILS

Granitic.

VITICULTURE

Vineyards in organic mode with an average age of 25 years. Our vineyards are also all certified within the Alentejo sustainability program.

PRODUCTIVITY

3000 kg/ha

WINEMAKING

Nocturnal manual harvest, sorting table, direct press without crushing and cold decanting for about 12 hours, without additives. Spontaneous fermentation in barrels without any temperature control.

AGEING

15 months on fine lees, no battonage, 80% used french oak barrels and 20% new barrels.

STORAGE AND SERVICE

Store at 6-8°C and serve at 10°C to drink at 12°C.

ANALYSES

Sulphites: 50 < SO₂ < 100 mg/L (biologic/organic standards < 150 mg/L; demeter standards < 90mg/L).

REVIEWS: 90/100 WINE ADVOCATE

WINEMAKER: ANTÓNIO MAÇANITA
WINEMAKER: SANDRA SÁRIA

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