

FACT SHEET

VARIETIES

Aragonês (40%), Alicante Bouschet (30%), Trincadeira (20%) and Castelão (10%).

ALCOHOL: 14,5% Vol.

CONCEPT

Expressing a sense of place is the guiding principle of FITAPRETA. From dominant schist soils, the grapes are hand-harvested, let to ferment spontaneously, and given only neutral barrel aging to preserve the fruit pureness. It is the expression of the alentejano "blend" of Aragonez, Alicante Bouschet, Trincadeira and Castelão.

ORIGIN

Vinho Regional Alentejano.

TASTING NOTES

Concentrated violet color. Intense nose of fresh black fruits with notes of dry grass. Full-bodied, rich and lickerish attack with toffee notes and the aftertaste reveals firm and round tannins.

PRODUCTION

60 000 bottles of 0,75L.

FOOD PAIRING

Serve with well flavoured grilled red meats.



SOILS

The vines are cultivated in very poor soils of schist or granitic origin, naturally giving very concentrated grapes.

VITICULTURE

The grapes are grown either under an organic production regime or under an Integrated Certified Production regime without the use of herbicides, most of which are rainfed, without irrigation. Our vineyards are also all certified within the Alentejo sustainability program.

VINEYARD'S AGE

Average 20 years (from 7 to 50 years old).

WINEMAKING

Night manual harvest in 20 kg boxes. After selection table, the grapes fall into the vat without pumps. Spontaneous alcoholic and malolactic fermentations. Cuivason of 20 days.

AGEING

10 months 50% french oak and 50% stainless steel vats.

STORAGE AND SERVICE

Store at 12-14°C, served at 16°C to drink at 18°C.

ANALYSES

Sulphites: 40 < SO₂ < 80 mg/L
(biologic/organic standards < 100 mg/L;
demeter standards < 70mg/L).
Gluten-free.

WINEMAKER: ANTÓNIO MAÇANITA
WINEMAKER: SANDRA SÁRRIA

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