

FACT SHEET

VARIETALS

Arinto, Roupeiro, Verdelho, Antão Vaz, Alincante Branco, Trincadeira-das-Pratas, Femão Pires.

CONCEPT

After the first gentle pressing, grapes still have 10-15% of juice on them. We have grabbed those grapes, and let it macerate for 7 days. Then we repress it to take this new concentrated juice out. This juice was spontaneously fermented. The result is disconcerting, undisciplined, disruptive, disturbing ... in a very delicious way. It's not a movie, it's a wine. It's our "Clockwork Orange", as life sometimes applies excruciating pressure that we only try to bear. Here, we've transferred into mechanical pressure on to the skins in what is a very healthy coping mechanism.

TASTING NOTES

Honey orange color, very exuberant nose, notes of candied orange, some quince almost touches of late vintage. Attack full, super textured in the middle of taste, greedy, but very fresh.

PRODUCTION

9314 numbered bottles of 0.75L.



VINIFICATION

After the first pressing, the grapes are macerated for about a week, with the little juice left over (10% to 15%), then we press these masses again, the juice released is decanted cold with spontaneous fermentation, it is not added any sulfurous until the end of fermentation. Then there is a complete, spontaneous malolactic fermentation, stabilization is done with bentonite, without any filtration.

ANALYSES

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

ALCOHOL: 12,5% Vol.

FOOD PAIRING

Great white to start meals like a classic harmonization of Foie gras, or a terrine, a very interesting white in the transition to red whites, due to its intensity and concentration.

STORAGE AND SERVICE

Store at 6-8°C to be served at 10°C and drunk at 12°C.

WINEMAKER: ANTÓNIO MAÇANITA

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