FITAPRETA
VINHOS

? × Roupeiro × Mourisco Branco (Hebén) × Trincadeira das Pratas (previoslyTamarês) × Alfrocheiro Preto × Castelão × Moreto × Antão Vaz × Sarigo × Tinta Carvalha × Donzelinho Branco

ALICANTE BRANCO (aka Boal de Alicante or Boal Cachudo) 2021

- CHÃO DOS EREMITAS -

VINHO REGIONAL ALENTEJANO

FACT SHEET

VARIETAL

100% Alicante Branco. Alicante Branco, was and still is also known as Boal de Alicante or Boal Cachudo, may have been, for many years, a very important varietal in Alentejo. In 1822, before the philoxera, Gyrão quotes many "Boais" but gives special attention to Boal Cachudo, another name for this varietal.

CONCEPT

This 100% Alicante Branco, the only one in Portugal, is a trial of the Portuguese-exclusive varietal, which makes this the only one in the world. This wine tests the potential of one of the ancient varieties of the Alentejo vineyard that almost disappeared with the modernization of viticulture.

THE VINEYARD "CHÃO DOS EREMITAS"

Vineyard planted in: *1970*
Altitude: *256-267 m*
Location: *Southern foothills of Serra d'Ossa.*
History: *This place is special, you can feel it! Two streams bring the rainwater from the Serra keeping the ground cool in the torrid Alentejo heat, never lowering the water table below 5 meters. Here is where the vine used to be planted, the Chão dos Eremitas, "Chão", an old term for flat areas, and "Eremitas" referring to the Hermit monks of São Paulo's order. Here, there's evidence of uninterrupted wine production since the 14th century. XIV. The vineyard was so important that a Papal Bull in 1397 exempts the "Pauperes Eremitas" from paying taxes in their vineyards. But archeology goes further, discovering the only Phoenician wine amphora of Portugal's inland, dating to the 8th century BC. This links this place to wine about 900 years before the arrival of the Romans, in which there are 3,000 years of history linked to wine.*

SOILS

Granitic - Non-Humic Litolics, little evolved and formed soils, sandy texture, without aggregates, slightly acidic.

VITICULTURE

Grapes under certified integrated production regime or biologic without the use of herbicides.

WINEMAKING

Nocturnal manual harvest, direct pressing, without sulfites until the end of fermentation, without decanting and spontaneous fermentation in old barrels.

AGEING

12 months ageing on primary lees without battonage and 3 months in inox.

TASTING NOTES

Yellow-citrus color, intense nose, notes of orange, peach and gunpowder. Full-bodied attack, excellent greasiness and persistence.

FOOD PAIRING

Very concentrated wine, good for fish dishes in the oven or pan and simpler poultry dishes.

STORAGE AND SERVICE

Store at 6-8ºC to be served at 10ºC and drank at 12ºC.

ANALYSES: *60< SO_2 < 100 mg/L*

(biologic/organic standards <100 mg/L).

ALCOHOL: *12,5% Vol.*

PRODUCTION

1998 numbered bottles of 0.75L.

WINEMAKER: ANTÓNIO MAÇANITA
WINEMAKER: SANDRA SÁRRIA

Fitapreta Vinhos, Lda.
Paço Morgado de Oliveira, EM527 km10
7000-016 Graça do Divor, Évora - Portugal
Phone: +351 915 880 095 | 213 147 297
E-mail: info@fitapreta.com
www.fitapreta.com