

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 phylloxera, 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's age: 51 years old.

Altitude: 256-267 m

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

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 torid 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.



VITICULTURE

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

WINEMAKING

The grapes are harvested between 3 and 4 am, direct pressing, without sulfites until the end of fermentation, without decanting and spontaneous fermentation of 40% in old barrels, and controlled from 60% stainless steel. 12 months ageing on primary lees without battonage.

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

ANALYSES

SO₂ < 75 mg/L (biologic/organic standards < 100 mg/L) (demeter standards < 70 mg/L).

ALCOHOL: 12,5% Vol.

PRODUCTION

1955 numbered bottles of 0.75L released in December 2019.

WINEMAKER: ANTÓNIO MAÇANITA
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