

CASTELÃO

- CHÃO DOS EREMITAS -

2019
DOC ALENTEJO

FACT SHEET

VARIETAL

100% Castelão. Castelão is a varietal from the ancient varieties of the Alentejo vineyard, sister of Moreto, daughters of the crossing between Sarigo and Alfrocheiro Preto.

CONCEPT

This 100% Castelão is a bewildering wine, that shown the role of this varietal in the old vineyards of Alentejo. Freshness and purity.

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 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.



VITICULTURE

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

WINEMAKING

The grapes are selected in a sorting table, 30% whole bunch 70% destemmed, fall through gravity on the vat. Spontaneous fermentation, tanning for 35 days, and ageing 12 months in barrels.

TASTING NOTES

Light ruby-grenade colour. Fine aroma, with plum, tobacco and spice notes, the attack is half-bodied, with good freshness. The texture shows itself in the middle of the tasting. A wine that is all elegance and finishes with firm and present tannins.

FOOD PAIRING

A red with good acidity, good for complex fat fishes and pot meats.

STORAGE AND SERVICE

Store at 14°C to be served at 16°C and drunk at 18°C.

ANALYSES

SO₂ < 80 mg/L (biologic/organic standards < 100 mg/L) (demeter standards < 70 mg/L).

ALCOHOL: 14% Vol.

PRODUCTION

1 814 numbered bottles of 0.75L released in February 2022.

WINEMAKER: ANTÓNIO MAÇANITA
WINEMAKER: SANDRA SÁRRIA

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