

FACT SHEET

VARIETIES

Castelão (Periquita), Trincadeira and Arago-
nez (Tempranillo).

ALCOHOL: 12% Vol.

CONCEPT

Our FitaPreta in Rosé, "freshly squeezed",
focuses on the pureness of the fresh fruit of
the grapes Castelão, Trincadeira and Arago-
nez. It is refined, tense and fresh, showing of
the best of each vintage Rosé.

ORIGIN

Vinho Regional Alentejano.

CLIMATE

Continental Mediterranean, hot and dry
days with very cold nights.

TASTING NOTES

Pale blush pink color, floral aroma and
notes of fresh red fruit. Good texture and
persistent freshness at the end of the
tasting.

FOOD PAIRING

This rosé is good for socializing, to start the
meal. Due to its texture and freshness, it
works with light dishes, fish and seafood,
and Asian food such as sushi and Indian.

STORAGE AND SERVICE

Store at 6°C, served at 10°C to drink at
12°C.

PRODUCTION

7500 bottles of 0,75L released in May
2026.



FRESHLY SQUEEZED

SOILS

The grapes come from our own vineyards,
without irrigation, with an average age of 20
years and from mostly granitic soils,
resulting from the degradation of the
mother rock by varying the percentage of
limestone from parcel to parcel, varying the
PHs of the soils between 5.7 and 8.2.
Water closeness is a determining factor in
all our vineyards, in which the water tables
are close, guaranteeing fresh soils.

VITICULTURE

The grapes are grown under Organic
Production regime, without the use of herbi-
cides, and rainfed (without irrigation). Our
vineyards are also all certified within the
Alentejo Sustainability Program.

WINEMAKING

Manual night harvest to ensuring that the
grapes are fresh, followed by gentle crushing
into the vat by gravity (the grapes never
touch pumps), with an open valve. Then,
natural cold decanting, without any additi-
ves. Indigenous yeast fermentation in stain-
less steel vats without any barrel (uncooked).
100% drained juice.

ANALYSES

Sulphites: 30 < SO₂ < 50 mg/L
(biologic/organic standards <150 mg/L; demeter
standards <90mg/L).

WINEMAKING:

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