

FACT SHEET

How to include in the wine list:

António Maçanita, O Arinto das Indígenas do Morgado, DOC Alentejo, Fitapreta Vinhos, 2025.

VARIETY

100% Arinto.

CONCEPT

It was in 2010 that we produced our first White wine of Indigenous yeast. Today, 15 years later, all our wines are produced from indigenous yeasts. But which indigenous? From the cellar? From the vineyard? Here we test only the yeasts from the Morgado de Oliveira vineyard. Therefore, we made a "pied de cuve" in the vineyard by multiplying only the vineyard's yeasts and directly inoculated the barrels with these yeasts. The result? Delicious! This is our Arinto from the indigenous of Morgado.

VINEYARD MORGADO DE OLIVEIRA

Vineyard planted in: 2017

Altitude: 307-314 m

Location: Paço do Morgado de Oliveira.

History: The grounds of Morgado de Oliveira are blessed with water, with the "Água da Prata" aqueduct fed by wells on the property purchased by King D. João II from Morgado de Oliveira at the end of the 15th century. The vineyards, however, have existed here before the institution of the Morgado in 1306. According to several authors, it is the oldest vineyard area in Évora that there is memory.

TASTING NOTES

Straw yellow color, intense aromatics with honeynotes, iodine, in the palate it is textured, dense, like only nature can make.



SOILS

Tonalite-type granite residual soils, gravels.

VITICULTURE

Grapes from the vineyard Morgado de Oliveira, biologic production since 2017.

WINEMAKING

Nocturnal manual harvest, sorting table, direct press without crushing, old decanting for about 12 hours, without adding sulphites, allowing the must to pre-oxidize. Fermentation from a "pied de cuve" of indigenous yeast and bacteria from the vineyard Morgado de Oliveira.

AGEING

15 months on fine lees.

ALCOHOL: 12,5% Vol.

FOOD PAIRING

Wine with some concentration, aromatic intensity and tertiary notes, goes well with more elaborate fish such as in the oven, stews, or simpler white meats.

PRODUCTION

2000 numbered bottles released in August 2026.

STORAGE AND SERVICE

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

ANALYSES

Sulphites: 40 < SO₂ < 60 mg/L (biologic/organic standards <150 mg/L; demeter standards <90mg/L).

WINEMAKING:

**A. MAÇANITA & SANDRA SÁRRIA
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