

## FACT SHEET

### VARIETAL

Tinta Carvalha (35%), Castelão (30%), Moreto (15%), Alfrocheiro (10%) and Trincadeira (10%).

### CONCEPT

*Os Paulistas, the name given to the Hermits of the order of São Paulo, had been making their wine in this place for so long that date was lost in the memories. However, the Papal Bull of 1397 exempts "Os Paulistas" from taxes on its vineyards, demonstrating the importance of this place. The place is special and receives two streams that bring the waters of Serra D'Ossa and that keep the water close and the soil fresh, with no need for irrigation for the proper development of the grapes. Grapes are also from another time, planted in 1970, Tinta Carvalha, Moreto, Castelão, Alfrocheiro and Trincadeira, showing that there was another Alentejo, without irrigation and without improving varieties. An Alentejo that is worth recovering, this is our tribute to Paulistas.*

### 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. 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

Manual night harvest, selected on a choice table, 30% whole bunch of 70% destemmed, fall by gravity in the vat. Spontaneous fermentation and maceration between 25 to 40 days, followed by an 18-month aging in French oak barrels.

### TASTING NOTES

Ruby color with some touches of violet, medium concentration. On the nose, a lot of red forest fruit, some bush. Fresh attack, good fruit with notes of pomegranate. Very thin, long and with structure.

### FOOD PAIRING

A red with good acidity, good for meat with some fat, pot dishes.

### STORAGE AND SERVICE

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

### ANALYSES

SO<sub>2</sub><95 mg/L (biologic/organic standards <100 mg/L) (demeter standards<70 mg/L).

ALCOHOL: 13,5% Vol.

### PRODUCTION

4115 numbered bottles of 0.75L released in October 2020.

WINEMAKER: ANTÓNIO MAÇANITA  
WINEMAKER: SANDRA SÁRRIA

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