



PALPITE WHITE

2019

VINHO REGIONAL ALENTEJANO

FACT SHEET

VARIETIES

63% Arinto, 7% Tamez and 30% field blend.

IDENTITY

Palpite is a barrel fermented, reserve quality white wine produced from a selection of the best vineyards blocks every vintage. Palpite is a Portuguese word meaning a good hunch or intuition and is an acknowledgement the importance of these feelings in the craft of winemaking. The wine combines richness with freshness derived from the blend of native grapes varieties and by fermenting and skillful aging in small French barrels.

WINEMAKER'S NOTES

Golden straw color, intense, complex nose with hints of spice, grapefruit and cream. The mouth-feel has fullness and texture from the barrels. Overall the wine presents a fine balance of intense richness and acidity that extends into a persistent finish. A gastronomic white that contrasts powerful elements of richness with freshness, spice and creaminess making it a highly versatile food wine that has the body and texture to enable it to combine equally well with baked fish in a rich sauce and possesses the naturally high acidity to make a good match for lighter fish and shellfish.

STORAGE AND SERVICE

Store at 6-8°C and serve at 10°C to drink at 12°C.



PRODUCTION

9.312 bottles released in September 2021.

VINIFICATION AND AGEING

The emphasis is on careful selection and gentle fruit handling to optimize the extraction of desirable aroma and textural components. All bunches are inspected for quality on a sorting table before they are gently whole-cluster pressed at low temperature. Suspended soils are allowed to settle naturally before fermenting 100% of the juice at 12°C in 50% new French oak barrels. Malolactic fermentation is permitted in 10% of barrels. Ageing for 15 months, 100% in barrel with regime of frequent lees stirring.

TERROIR AND VINEYARD MANAGEMENT

Grown in an inland-Mediterranean climate characterized by hot days and cold nights, the vineyards are on infertile soils naturally producing low yields of concentrated fruit. Grape quality is assured by restricting yield to below 7000kg/ha and utilizing precision canopy management practices. At harvest the grapes are selectively hand-picked into small boxes at the peak of their maturity.

DENOMINATION

Vinho Regional Alentejano.

ALCOHOL: 13,5%Vol.

WINEMAKER: ANTÓNIO MAÇANITA
WINEMAKER: SANDRA SÁRRIA

Fita Preta Vinhos, lda.
Tapada da Ajuda - INOVISA - ISA
1349-017 Lisboa - Portugal
Phone: 351 213 147 297 | Fax: 351 213 643 018
E-mail: info@fitapreta.com | www.fitapreta.com


FITAPRETA
VINHOS