

Fita Preta

# PALPITE WHITE

2020

VINHO REGIONAL ALENTEJANO

## FACT SHEET

### VARIETIES

60% Arinto, 10% Tamarez 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 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.



### CLIMATE

Continental/Mediterranean climate. Hot and dry with cold nights.

### PRODUCTION

8 671 bottles released in June 2022.

### VINIFICATION

Vineyards under Integrated Production with an average age between 25 and 30 years. Manual harvest by night, sorting table, direct press without crushing and cold decanting for about 12 hours, without additives. Spontaneous fermentation in barrels without any temperature control.

### AGEING

15 Months on fine lees in French oak barrels.

### STORAGE AND SERVICE

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

### DENOMINATION

Vinho Regional Alentejano.

### ALCOHOL: 13,0%Vol.

### ANALYSES

Sulphites:  $50 < SO_2 < 100$  mg/L (biologic/organic standards  $< 150$  mg/L).

WINEMAKER: ANTÓNIO MAÇANITA  
WINEMAKER: SANDRA SÁRRIA