

FACT SHEET

VARIETIES

30% Alicante Bouschet, 20% Aragonez, 20% Castelão, 10% Trincadeira, 10% Tinta Miúda, 5% Tinta Carvalha and 5% Baga.

ALCOHOL: 14,0% Vol.

CONCEPT

Produced since 2004, Preta has only been released in vintages that Nature allowed. Being always the result of the balance between David and Antón is up to the vintage of 2011. This was the last vintage with David Booth, founding partner, viticulturist and an incredible human being that left us too soon. Preta, "Cuvée David Booth" since 2013 vintage, is our best effort to produce a wine that would make David proud. This is our homage. Preta was produced in the years 2004, 2005, 2007, 2008, 2011, 2013, 2014, 2015, 2017, 2018 and 2019.

ORIGIN

Vinho Regional Alentejano.

PRODUCTION

5 536 numbered bottles of 0,75L and 232 of 1,5L, released in October 2022.



SOILS

The vines are cultivated in very poor soils of schist or granitic origin, naturally giving very concentrated grapes.

VITICULTURE

The grapes are grown either under an organic production regime or under an Integrated Certified Production regime without the use of herbicides, most of which are rainfed, without irrigation. Our vineyards are also all certified within the Alentejo sustainability program.

VINIFICATION

Hand picked into 18kg boxes. After sorting table, the grapes are destemmed and slightly crushed, just popped. Grapes fall straight into the tank by gravity with no pumps being used. Pre-cold maceration until fermentation starts spontaneously. Total maceration around 40 days.

AGEING

24 months in french oak, 30% new and 70% second and third year french oak.

STORAGE AND SERVICE

Store at 14°C and serve at 16°C to drink at 18°C.

ANALYSES

60<SO₂<80mg/L (EU biologic/organic standards <100mg/L) (demeter standards <70mg/L).

WINEMAKER: ANTÓNIO MAÇANITA
WINEMAKER: SANDRA SÁRRIA

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