

? — Mourisco Branco — Alfrocheiro Preto — Sarigo — Donzelinho Branco  
Roupeiro — Alicante Branco (Hebén) — Trincadeira das Pratas — Castelão — Moreto — Antão Vaz  
(Boal de Alicante/Boal Cachudo) (previously Tamarés)



# TINTA CARVALHA

- CHÃO DOS EREMITAS -

2021

VINHO REGIONAL ALENTEJANO

## FACT SHEET

### VARIETAL

100% Tinta Carvalha. Tinta Carvalha is a varietal from the ancient varieties of the Alentejo vineyard, half-sister of Castelão and Moreto, daughter of the crossing between Sarigo and Alfrocheiro Preto.

### CONCEPT

This 100% Tinta Carvalha, the only one monovarietal in Portugal. A bewildering wine, that shown the role of this varietal in the old vineyards of Alentejo. Freshness and purity.

### THE VINEYARD

#### “CHÃO DOS EREMITAS”

**Vineyard planted in:** 1970.

**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 torid 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. The vineyard was so important that a Papal Bull in 1397 exempts the “Pauperes Eremitas” from paying taxes in their vineyards. 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

The grapes are selected in a sorting table, 30% whole bunch 70% destemmed, fall through gravity on the vat. Spontaneous fermentation and maceration for 40 days in skins, followed by ageing 12 months in neutral barrels.

### TASTING NOTES

Colour very open, ruby, intense fresh nose, notes of bitter red fruit, pomegranate notes of graphite. Very fine tense attack, elegant with a lot of depth and tension. A red that shows that Alentejo can be something else.

### FOOD PAIRING

A red with good acidity, good for complex fat fishes and pot meats.

### STORAGE AND SERVICE

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

### ANALYSES

SO<sub>2</sub> < 80 mg/L (biologic/organic standards < 100 mg/L) (demeter standards < 70 mg/L).

**ALCOHOL:** 12,5% Vol.

### PRODUCTION

4 999 numbered bottles of 0.75L released in March 2023.

**WINEMAKER:** ANTÓNIO MAÇANITA  
**WINEMAKER:** SANDRA SÁRRIA



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