

FACT SHEET

VARIETAL

100% Tamarés, whose official name is now Trincadeira-das-Pratas. Tamarés was for many years a very important varietal in Alentejo. Daughter of the crossing between Mourisco branco (Heben) with Alfrocheiro Preto;

CONCEPT

This 100% Tamarés, that lost his name and now is Trincadeira-das-Pratas. This wine tests the potential of one of the ancient varieties of the Alentejo vineyard.

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. 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 harvested between 3 and 4 am, direct pressing, without sulfites until the end of fermentation, decanting after 12 hours and fermentation 50% with indigenous in old barrels and 50% controlled in stainless steel vats. 12 months ageing on primary lees without battonage.

TASTING NOTES

Yellow-citrus color, intense fresh nose, citrus notes, almost pineapple, but subtle. Very fine tense attack, good texture, excellent persistence and freshness.

FOOD PAIRING

Wine with good acidity, texture and lots of typicality. Good with fatter fish on the grill or oven, seafood accompanied by fat textures.

STORAGE AND SERVICE

Store at 6-8°C to be served at 10°C and drunk at 12°C.

ANALYSES

65 < SO2 < 100 mg/L (biologic/organic standards < 100 mg/L) (demeter standard-s < 70 mg/L).

ALCOHOL: 12,5% Vol.

PRODUCTION

1940 numbered bottles of 0.75L released in April 2021.

WINEMAKER: ANTÓNIO MAÇANITA
WINEMAKER: SANDRA SÁRRIA



Fita Preta Vinhos, Lda.

Tapada da Ajuda, ISA, Edf. INOVISA

1349-017 Lisboa - Portugal

Tlf: +351 213 147 297

E-mail: info@fitapreta.com

Website: www.fitapreta.com



FITAPRETA
VINHOS

PRODUCED AND BOTTLED BY FITAPRETA

DOC ALENTEJO