

FACT SHEET

VARIETALS

100% Alfrocheiro.

DENOMINATION

Vinho Regional Alentejano.

CONCEPT

Absent from the old books of grapes, Alfrocheiro was thought to be a recent grape in our territory. Today science demonstrates that it is one of the oldest, parent to old grapes like Castelhão or Moreto. This 100% Alfrocheiro is the first test of a 47-year old vine, dry farmed, where every vine is a piece of art sculptured by nature. The result is a pure, extreme version of Alfrocheiro, like we have never tasted before. This Alfrocheiro also wanted to be naked.

VINIFICATION

Certificated integrated production regime, indigenous yeast fermentation, unoaked.



TASTING NOTES

Bright violet dark color, intense, floral nose, some typical chemist's chemical, earth notes and graphite. Attack with good density, pure, fresh with long texture.

CLIMATE

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

PRODUCTION

1 996 bottles of 0,75L.

ALCOHOL: 15,5% Vol.

STORAGE AND SERVICE

Store at 12-14°C and serve at 14°C to be drunk at 18°C.

WINE PAIRING

Serve with fat pan dishes.

WINEMAKER: ANTÓNIO MAÇANITA

Fita Preta Vinhos, lda.

Tapada da Ajuda - Inovisa - I.S.A.

1349-017 Lisboa - Portugal

Telephone: +351 213 147 297 | Fax: +351 213 643 018

E-mail: info@fitapreta.com | www.fitapreta.com