

## FACT SHEET

### VARIETIES

Field blend of Roupeiro, Antão Vaz, Rabo de Ovelha, Arinto, Tamarez, Alicante Branco.

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

### CONCEPT

A quest to understand the impact of the traditional talha winemaking process in the production of Alentejo whites. The respect for the local clay by traditional "pez", using old Alentejo talhas, however, reviewing ancient texts that reinforce winemaking "bica aberta", without skin contact, and that preserve the unique characteristics of the Alentejo soils and grape varieties.

### TASTING NOTES

A distinctive wine that is part expression of the fruit and the freshness of the best local grape varieties combined with a secondary dimension of earthy minerality with an almost chemical edge. The texture of the mouth-feel is supported by the tension of the acidity.

### ORIGIN

Vinho Regional Alentejano.

### PRODUCTION

4153 bottles of 0,75L.

### FOOD PAIRING

Fresh, with good acidity and texture, its earthy notes enable it to combine well with lighter dishes that feature mushrooms or root vegetables such as beetroot.

### STORAGE AND SERVICE

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



### SOILS

The vines grow on granitic, clay-limestone soils.

### VITICULTURE

Grapes from the vineyard Vinha da Nora, with 37 years old, in organic production since 2015.

### WINEMAKING

Nocturnal manual harvest, sorting table, direct press without crushing, without adding sulphites or any other additive. The must is decanted for 6-12h and placed into amphoras of 600-1000 liters. The amphoras are old, coated the traditional way with a pine resin and beeswax mixture. The amphoras are dated between 1906- 1946.

### AGEING

Ageing on lees, 2 months in amphora and 10 months in inox.

### ANALYSES

Sulphites: 50 < SO<sub>2</sub> < 70 mg/L  
(biologic/organic standards <150 mg/L; demeter standards <90mg/L).



PT-BIO-08  
AGRICULTURA UE

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