

FACT SHEET

VARIETIES

Castelão (Periquita), Touriga Nacional and Aragonez (Tempranillo).

ALCOHOL: 12,5% Vol.

CONCEPT

Our Fita Preta in Rosé, “freshly squeezed”, focuses on the pureness of the fresh fruit of the grapes Castelão, Touriga Nacional and Aragonez. It is refined, tense and fresh, showing of the best of each vintage Rosé.

ORIGIN

Vinho Regional Alentejano.

CLIMATE

Continental Mediterranean, hot and dry days with very cold nights.

TASTING NOTES

Pale blush pink color, floral aroma and notes of fresh red fruit. Good texture and persistent freshness at the end of the tasting.

FOOD PAIRING

This rosé is good for socializing, to start the meal. Due to its texture and freshness, it works with light dishes, fish and seafood, and Asian food such as sushi and Indian.

STORAGE AND SERVICE

Store at 6°C, served at 10°C to drink at 12°C.

PRODUCTION

13 600 bottles of 0,75L released in March 2023.



FRESHLY SQUEEZED

SOILS

The grapes come from our own vineyards, without irrigation, with an average age of 20 years and from mostly granitic soils, resulting from the degradation of the mother rock by varying the percentage of limestone from parcel to parcel, varying the PHs of the soils between 5.7 and 8.2. Water closeness is a determining factor in all our vineyards, in which the water tables are close, guaranteeing fresh soils.

VITICULTURE

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

WINEMAKING

Manual night harvest to ensuring that the grapes are fresh, followed by gentle crushing into the vat by gravity (the grapes never touch pumps), with an open valve. Then, natural cold decanting, without any additives. Indigenous yeast fermentation in stainless steel vats without any barrel (unoaked). 100% drained juice.

ANALYSES

Sulphites: 50 < SO₂ < 70 mg/L
(biologic/organic standards < 150 mg/L; demeter standards < 90 mg/L).

WINEMAKER: ANTÓNIO MAÇANITA

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