

FACT SHEET

VARIETIES

The grapes come from 2 vineyards: Vinha da Nora (60%) is 38 years old, organically farmed since 2015, the varieties are Roupeiro, Rabo de Ovelha, Arinto, Tamaz, Alicante Branco and Antão Vaz; Vinha de Vale do Cepo (40%) is 52 years old, certified under integrated production, the varieties in the blend are Roupeiro aka Síria, Alicante Branco aka Boal de Alicante and Tamarez aka Trincadeira das Pratas.

ALCOHOL: 12,5% Vol.

CONCEPT

Fitapreta White is a wine of origin, an effort to resuscitate the old formula of Alentejo whites, using the original grape varieties of the regions. Some of this grapes like Tamarez (aka Trincadeira da Pratas) and Alicante Branco (aka Boal de Alicante) are reduced to a few hectares. Produced with minimal intervention winemaking, it expresses the pure aromas and flavors of the Alentejo.

TASTING NOTES

Pale lemon yellow color with an intense aroma of citrus and refreshing mineral edge. The mouth-feel has volume that builds in the mid-palate, ending with an impressive freshness and a persistent fruit aroma on the finish.

ORIGIN

Vinho Regional Alentejano.

FOOD PAIRING

Fresh, with good acidity and texture, combines well with grilled fish, fresh seafood and chicken salad.



SOILS

Granitic.

VITICULTURE

Vineyards ages between 38 and 52 years old. Our vineyards are also all certified within the Alentejo sustainability program.

WINEMAKING

Grapes hand harvested at 3-4 am, whole cluster pressed in pneumatic press. Suspended solids were allowed to settle naturally (6-12 hours) and racked for fermentation. Fermentation was in a combination of vertical Stainless steel 85%, small stainless horizontal (5%) and neutral oak (10%). Indigenous yeast fermentation. After fermentation it stayed in lees till end of February when it was bottled.

PRODUCTION

29.800 bottles of 0,75L.

STORAGE AND SERVICE

Store at 6°C and serve at 10°C to drink at 12°C.

ANALYSES

Sulphites: 45 < SO₂ < 65 mg/L
(biologic/organic standards < 150 mg/L; demeter standards < 90 mg/L).

Fitapreta
FITAPRETA
— Ancestral —
ANTÓNIO MAÇANITA

A expressão "sentido de origem" é a busca do FITAPRETA branco. As uvas, todas vindimadas à mão, tentam recuperar a fórmula com castas autóctones conhecidas como Roupeiro, Antão Vaz, Rabo de Ovelha, Arinto, e outras quase extintas como Tamarez e Alicante Branco. É a nossa tentativa do puro branco alentejano.

Expressing a sense of place is the ultimate quest of FITAPRETA white. The grapes, all hand harvested, are mixed trying to recover the old formula of the alentejo white. The locally know grapes like Roupeiro, Antão Vaz, Rabo de Ovelha are blended with almost extinct grapes like Tamarez, Alicante Branco. It is our interpretation of the Alentejano White Wine.

VINHO REGIONAL ALENTEJANO

FITAPRETA

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