

FITAPRETA
VINHOS

O TINTO DO POTE DE BARRO

2021

FACT SHEET

How to include in the wine list:

António Maçanita, O Tinto do Pote de Barro, Fitapreta Vinhos, 2021.

VARIETALS

Old vines, planted in 1980, field blend of Trincadeira, Aragonês and Castelão.

ALCOHOL: 13,5% Vol.

CONCEPT

Tinto do Pote de Barro is a project from the Signature Series line that seeks to find the profile of an old "Talha wine" using old-vines blend and the old amphora vinification process.

It couldn't be called "Talha" because the commission didn't allow it and it couldn't even be "Alentejano" because the commission didn't like it. Thus, our rehearsal stays like this, in the corner of the room, reduced to a worthy and humble Pote de Barro, well like Wine itself.

TASTING NOTES

Ruby color wine, medium concentration, nose with red fruits, some notes of black pepper, leather, cigarette box. In the mouth it starts textured but tense, fresh and tannic. It is an Alentejo that already existed and at the same time an Alentejo destined to return.

ORIGIN

Vinha da Nora - Borba - Alentejo.

FOOD PAIRING

Ideal for pairing with pot dishes with cheeks, stews.



SOILS

Predominantly granitic soils with the presence of active limestone.

VITICULTURE

The grapes are cultivated under a certified organic production system, being rainfed, without irrigation. Our vineyards are also all certified within the Alentejo sustainability program.

WINEMAKING

Night manual harvest in 350kg pallets. Selection in sorting table. Grapes fall into the vats without pumps. Spontaneous alcoholic and malolactic fermentations in old Alentejo amphoras dating from 1906 to 1945. Cuvaison for 2 months.

AGEING

Ageing in clay amphora for 90 days.

PRODUCTION

3 026 bottles of 0,75L released in October 2023.

ANALYSES

Sulphites: $55 < SO_2 < 75$ mg/L (biologic/organic standards < 150 mg/L) (demeter standards < 90 mg/L).

STORAGE AND SERVICE

Store at 12°C, serve at 16°C, to drink at 18°C.

WINEMAKER: ANTÓNIO MAÇANITA
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