

FACT SHEET

How to include in the wine list:

António Maçanita, Palpite white, Vinho Regional Alentejano, Fitapreta Vinhos, 2022.

VARIETIES

69% Arinto, 26% field blend, 5% Alicante branco.

ALCOHOL: 12,5% Vol.

CONCEPT

White wine produced from traditional Alentejo grape varieties: Arinto, Tamarez and fiel blend old vines, with minimal intervention, without the addition of sulfur until the end of fermentation and spontaneous fermentation in barrels and long aging on lees.

TASTING NOTES

Straw citrus yellow color. Intense, complex aroma, which combines notes of grapefruit, orange peel, with some fresh cream. In the mouth, a textured attack, with a present freshness, rich retro, intense. Persistent ending.

ORIGIN

Vinho Regional Alentejano.

PRODUCTION

9 270 bottles of 0,75L.

FOOD PAIRING

Wine with some concentration, aromatic intensity and tertiary notes, goes well with more elaborate fish such as in the oven, stews, or simpler white meats.



SOILS

Granitic.

VITICULTURE

Vineyards in organic mode ages between 25 and 30 years old. Our vineyards are also all certified within the Alentejo sustainability program.

PRODUCTIVITY

3 500 kg/ha

WINEMAKING

Nocturnal manual harvest, sorting table, direct press without crushing and cold decanting for about 12 hours, without additives. Spontaneous alcoholic and malolactic fermentation in barrels without any temperature control.

AGEING

14 months on fine lees, no battonage, 80% used french oak barrels and 20% new barrels.

STORAGE AND SERVICE

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

ANALYSES

Sulphites: 50 < SO₂ < 80 mg/L (biologic/organic standards < 150 mg/L; demeter standards < 90mg/L).

WINEMAKER: ANTÓNIO MAÇANITA

WINEMAKER: SANDRA SÁRIA

Fitapreta Vinhos, Lda.

Paço Morgado de Oliveira, EM527 km10
7000-016 Graça do Divor, Évora - Portugal

Phone: +351 915 880 095 | 213 147 297

E-mail: info@fitapreta.com

www.fitapreta.com