

## FACT SHEET

### VARIETAL

100% Tamarés, whose official name is now Trincadeira-das-Pratas. Tamarés was for many years a very important varietal in Alentejo. Daughter of the crossing between Mourisco branco (Heben) with Alfrocheiro Preto;

### CONCEPT

This 100% Tamarés, that lost his name and now is Trincadeira-das-Pratas. This wine tests the potential of one of the ancient varieties of the Alentejo vineyard.

### THE VINEYARD

#### "CHÃO DOS EREMITAS"

**Vineyard planted in:** 1970

**Altitude:** 256-267 m

**Location:** Southern foothills of Serra d'Ossa.

**History:** This place is special, you can feel it! Two streams bring the rainwater from the Serra keeping the ground cool in the torid Alentejo heat, never lowering the water table below 5 meters. Here is where the vine used to be planted, the Chão dos Eremitas, "Chão", an old term for flat areas, and "Eremitas" referring to the Hermit monks of São Paulo's order. Here, there's evidence of uninterrupted wine production since the 14th century. XIV. The vineyard was so important that a Papal Bull in 1397 exempts the "Pauperes Eremitas" from paying taxes in their vineyards. But archeology goes further, discovering the only Phoenician wine amphora of Portugal's inland, dating to the 8th century BC. This links this place to wine about 900 years before the arrival of the Romans, in which there are 3,000 years of history linked to wine.

### PRODUCTION

1995 numbered bottles of 0.75L released in October 2022.



### SOILS

Granitic - Non-Humic Litolics, little evolved and formed soils, sandy texture, without aggregates, slightly acidic.

### VITICULTURE

Grapes under certified integrated production regime or biologic without the use of herbicides.

### WINEMAKING

Nocturnal manual harvest, direct pressing, without sulfites until the end of fermentation, decanting after 12h and spontaneous fermentation in old barrels.

### AGEING

12 months ageing on primary lees without battonage and 3 months in inox.

### TASTING NOTES

Yellow-citrus color, intense fresh nose, citrus notes, almost pineapple, but subtle. Very fine tense attack, good texture, excellent persistence and freshness.

### FOOD PAIRING

Wine with good acidity, texture and lots of typicality. Good with fatter fish on the grill or oven, seafood accompanied by fat textures.

### STORAGE AND SERVICE

Store at 6-8°C to be served at 10°C and drunk at 12°C.

**ANALYSES:** 60 < SO<sub>2</sub> < 100 mg/L (biologic/organic standards < 100 mg/L).

**ALCOHOL:** 13,0% Vol.

### RATINGS & REVIEWS

90 Robert Parker's Wine Advocate

17 Jancis Robinson

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