

## FACT SHEET

### VARIETIES

Arinto, Roupeiro, Verdelho, Antão Vaz, Alincante Branco, Trincadeira-das-Pratas, Fernão Pires.

**ALCOHOL:** 12,0% Vol.

### CONCEPT

After the first gentle pressing, the grapes still have 10 to 15% of juice. We let these grapes macerate for 7 days and then pressed them again, extracting more concentrated juice. This juice underwent spontaneous fermentation.

The result is bewildering, undisciplined, disruptive, and disturbing... in a very delightful way. It's not a movie, it's a wine. It's our Clockwork Orange, as life sometimes applies distressing pressure that we simply try to endure. Here, we transferred the mechanical pressure to the skins, which is a rather healthy way to cope.

### TASTING NOTES

Orange honey color, very exuberant nose, notes of crystallized orange, some quince, almost hints of late harvest. Full-bodied attack, super-textured in the mid-palate, indulgent, but with plenty of freshness.

### ORIGIN

Vinho Regional Alentejano

### PRODUCTION

14870 bottles of 0.75L.



### SOILS

Granitic soils.

### VITICULTURE

Our vineyards are certified organic and also certified within the Sustainability Program of the Alentejo region.

### VINIFICATION

After the first pressing, the grapes are macerated for about a week with the remaining juice (10% to 15%). Then, we press these solids again, and the released juice is cold-settled with spontaneous fermentation. No sulfites are added until the end of fermentation. Following that, there is a complete malolactic fermentation.

### AGEING

Inox.

### FOOD PAIRING

An excellent white wine for starting meals, it pairs well with classic harmonies such as Foie gras or a terrine. It's a very interesting white wine in the transition from white to red wines, due to its intensity and concentration.

### STORAGE AND SERVICE

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

### ANALYSES

Sulphites: 80 < SO<sub>2</sub> < 110mg/L  
(biologic/organic standards <150mg/L).

WINEMAKER: ANTÓNIO MAÇANITA

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