# FACT SHEET

# How to include in the wine list:

António Maçanita, Fitapreta white, Vinho Regional Alentejano, Fitapreta Vinhos, 2023.

# **VARIETIES**

Roupeiro, Rabo de Ovelha, Antão Vaz, Tamarez, Alicante Branco, Arinto.

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 region. Old vines, average age of 50 years old, field blend. 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.

# FOOD PAIRING

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



# SOILS

Granitic.

# VITICULTURE

Vineyards planted between 1969 and 1970, under certified Bio production, withou the use of herbicides and rainfed, without irrigation. All our vineyards are also certified within the Alentejo Sustainability Program.

# WINEMAKING

Grapes hand harvested from 11pm, during the night, to arrive cool at 7am at the winery. Whole cluster pressed in pnuematic 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.

# STORAGE AND SERVICE

Store at  $6^{\circ}$ C and serve at  $10^{\circ}$ C to drink at  $12^{\circ}$ C.

# **ANALYSES**

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

WINEMAKER: ANTÓNIO MAÇANITA WINEMAKER: SANDRA SÁRRIA



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