

FACT SHEET

How to include in the wine list:

António Maçanita, Baga ao Sol, IG Alentejano, Fitapreta Vinhos, 2022.

VARIETAL

100% Baga.

ALCOHOL: 13,5% Vol.

ORIGIN

Vinho Regional Alentejano.

CONCEPT

Charismatic and famous for its freshness and rusticity the grape Baga is the symbol of both a style of wine and of an entire wine region. This "Baga Alentejana", on the other hand, tests the grape further south, where schist soils, sun and heat, allow a different level of maturation. The result? It is Baga like we have never tasted before, remaining true to its identity.

CLIMATE

Continental Mediterranean climate. Hot and dry with cold nights.

TASTING NOTES

A Baga from Alentejo rustic as it should be. Hot and with another maturation level. Unoaked which allows you to taste this unique grape varietal further south as you never seen before.

FOOD PAIRING

Stews, lamb and game dishes. Where the freshness of the Baga cuts the grease.

PRODUCTION

4 666 bottles of 0,75L released in September 2023.



SOILS

The vines are cultivated in very poor soils of schist or granitic origin, naturally giving very concentrated grapes.

VITICULTURE

The grapes are grown under organic production regime, without the use of herbicides, most of which are rainfed, without irrigation. Our vineyards are also all certified within the Alentejo sustainability program.

VINIFICATION

Night manual harvest. After selection table, the grapes fall into the vat without pumps. Spontaneous alcoholic and malolactic fermentations. Cuivason of 30 days.

AGING

12 months in stainless steel vats.

STORAGE AND SERVICE

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

ANALYSES

Sulfites: 50 < SO₂ < 70 mg/L
(biologic/organic standards < 100 mg/L;
demeter standards < 70mg/L).

WINEMAKER: ANTÓNIO MAÇANITA
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