Fitapreta Tinto

The Facts

COUNTRY: Portugal REGION: Alentejo APPELLATION: Alentejo CEPAGE: 40% Tempranillo, 30% Alicante Bouschet, 20% Trincadeira, 10% Castelao

WINEMAKING: 40% Aragonês (Tempranillo), 30% Alicante Bouschet, 20% Trincadeira and 10% Castelão. Sustainably grown vines planted from 1979-1989. Tended in rocky schist at elevation soil at 300-400 m (984-1,312 ft) elevation.This is an unadulterated, crystal clear expression of the Alentejo's terroir. Using indigenous varietals and minimal interventionist winemaking and viticulture,

this wine shows remarkable purity. Hand-sorted to select the very best fruit in the harvest, Fitapreta Tinto is spontaneously fermented with indigenous yeasts in stainless steel, then racked using gravity to stainless steel aging tanks. ALCOHOL BY VOLUME: 14.5% AGING: Stainless Steel

The Story

Maçanita launched his first winery in 2004 in the Évora district of Alentejo with his friend and mentor, the British viticulturalist David Booth. From the start, Fitapreta Vinhos set out to bring a fine wine mentality to this prolific yet rustic wine region. Booth passed away suddenly quite early in the partnership, but Fitapreta today reflects his legacy: the winery has become one of the preeminent estates in this ancient Roman viticultural area. **PHILOSOPHY:** Between these two poles of past and future lie António's core philosophies: a respect for nature informed by common sense; an embrace of heritage and tradition without sentimentality; zero fear of failure; playful exploration of place, time, technique; and endless imagined possibilities.

The Adjectives

OVERALL: Elegance & Purity

AROMAS / FLAVORS: Fresh and Roasted red berry fruit with lilting notes of toast and spicebox MOUTHFEEL: Lush & Ripe

The Selling Points

Unadulterated, crystal clear expression of the Alentejo AWARDS: 90pts Wine Advocate PAIRINGS: Grilled meats of all kinds are a lovely pair with the fresh, lush fruit profile

Aronesia Sentido de origem " é o fio-de-promo da ruis dele FITAPRETA tinto. Uma edição limitada resultada Mémili manual de duas vinhas pedregosas de xiso e Nelpo de S0% em barrica. Apresenta a expressão cuad Médionesis castas alentejanas Aragonez (40%). Trincela Médionesis castas alentejanas Aragonez (40%).

TRANSTA a sense of place is the guiding principle of TRANSTA red. This limited edition is made from and according from a some of the stoniest vineyards in the red for the SO% barrels ageing. It displays the tradition descrete of top local grape varietals: Aragonez IPA Mendetro (30%) and Alicante Bouschet (30%).



