

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 lilted 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

