OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Fitapreta Tinto

Fitapreta is António Maçanita's estate near the ancient Roman city of Evora, located in the rolling hills of Alentejo. Since its inception in 2004, Fitapreta has pushed the boundaries of what fine winemaking can be in this region, and over the last two decades, the estate has become a benchmark for the New Portugal, earning Antonio international accolades like Winemaker of the Year, Most Unique Winemaker, and Winemaker of the Generation.

Maçanita works only with indigenous varieties and showcases his estate's terroir through exacting work: farming organically without irrigation, harvesting by hand at night, deliberate bunch sorting in the winery, and native yeast fermentation. Through his commitment to these principles, he can craft wines that represent sunny Alentejo, but which have a balance and freshness unmatched by others in the region.

Maçanita finds equilibrium between tradition and modernity, and his constant exploration of vineyards has enabled him to show off a truly deep understanding of Alentejano terroir, present and past. Whether on his original estate vineyard or in his Chão dos Eremitas site, his wines always contain a through-line of elegance and purity. The broad assortment of wine styles available from Fitapreta is a testament to Antonio's intellect, curiosity, playfulness, and rigorous attention to detail. Fitapreta has something for everyone!

WHAT MAKES THIS WINE UNIQUE?: 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.

RATING HISTORY: 2021 90 WA; 2019 90WE, 90WA; 2018 91JS, 90WE; 2017 89WS; 2015 90WA & IWR; 2013 88WA

GRAPE: Aragonês (40%), Alicante Bouschet (30%), Trincadeira (20%) and Castelão (10%). Sustainably grown vines planted from 1979-1989. Tended in rocky schist at elevation soil at 300-400 m (984-1,312 ft) elevation.

PAIRING SUGGESTIONS: Grilled meats of all kinds are a lovely pair with the fresh, lush fruit profile. Lamb shoulder chops, dusted with smoked paprika and pepper before grilling, would be ideal.

VINIFICATION AND AGING: Spontaneous fermentation using indigenous yeasts in small barrels. Post-fermentation maceration for 15 days. 50% of the wine is then racked by gravity to 2nd and 3rd use French oak for 9 months.

LOCATION, SOIL, CLIMATE: The Alentejo is a large region in southeastern central Portugal, which is one of the agricultural centers of the country. The climate is Atlantic-Mediterranean, with significant diurnal-nocturnal temperature differences. This temperature range produces fruit with a natural combination of maturity and freshness. The Alentejo sees 3,000 hours of annual sunshine and 600mm of annual rainfall, less than 15% of which falls during the growing season. These vineyards are planted to rocky schist at 300-400m elevation asl.

TASTING NOTES Deep ruby-violet. Fresh and roasted red berry fruit on the nose, with lilting notes of toast and spicebox overlaid with fresh eucalyptus. On the palate, lush and ripe, with abundant fresh berries and cherry compote up front. The mid palate shows the minerality and a touch of smoke, with considerable length.

FITAPRETA
VINHO TINTO
ALENTEJANO

A expressão "sentido de origem" é o fio-de-prumo da criação deste **FITAPRETA** tinto. Uma edição limitada resultado da vindima manual de duas vinhas pedregosas de xisto, e do estágio de 50% em barrica. Apresenta a expressão clara das tradicionais castas alentejanas: ***Aragonez (40%), Trincadeira (30%)*** e ***Alicante Bouschet (20%).***

Expressing a sense of place is the guiding principle of this **FITAPRETA** red. This limited edition is made from hand-picked fruit from some of the stoniest vineyards in the region and given 50% barrels ageing. It displays the traditional character of top local grape varietals ***Aragonez (40%), Trincadeira (30%)*** and ***Alicante Bouschet (30%).***

FITAPRETA

ALCOHOL CONTENT: 14.5%

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