

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Branco o Ancestral



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 wine is classic Alentejo. A wine that aims to revive the traditional formula of how whites were once made in this region, by utilizing the indigenous grape varieties. It is made with minimal intervention to showcase the authentic Alentejo aromas and flavors. The outcome is a beautifully complex and transparent representation of the region's terroir and fruit.

RATING HISTORY: 2020 90 WA; 2019 90 WA; 2018 90 WA; 2016 89IWR; 2015 89WA; 201389WA; 2012 90 WA; 2010 90WA

GRAPE: The grapes come from 2 vineyards: Vinha da Nora (60%) vines are 38 years old, organically farmed since 2015, the varieties are Roupeiro, Rabo de Ovelha, Arinto, Tamarez and Alicante Branco; Vinha de Vale do Cepo (40%) wine are 52 years old, the varieties in the blend are Roupeiro aka Síria, Alicante Branco aka Boal de Alicante and Tamarez aka Trincadeira das Pratas.

PAIRING SUGGESTIONS: Grilled fish, crudo preparations, delicately prepared seafood and shellfish.

VINIFICATION AND AGING: Spontaneously fermented using indigenous yeasts in a combination of stainless steel vertical 85%, small stainless horizontal (5%) and neutral oak (10%). After fermentation it stayed on the lees until the end of February when it is bottled.

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 3000 hours of annual sunshine and 600mm of annual rainfall, less than 15% of which falls during the growing season. These vineyards are grown in calcareous clay at 300-400m elevation asl.

TASTING NOTES Pale lemon yellow color with an intense aroma of citrus and refreshing mineral edge. The mouthfeel has volume that builds in the mid-palate, ending with an impressive freshness and a persistent fruit aroma on the finish.

ALCOHOL CONTENT: 12.5%

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