OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

O Ancestral Branco

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 a wine of origin, crafted to revive the traditional formula of Alentejo whites using the region's original grape varieties. The blend features old vines, averaging 50 years in age. Produced with minimal intervention, this wine beautifully expresses the pure aromas and flavors of the Alentejo region.

RATING HISTORY: 2025 91WA; 2024 94D, 2020 90WA; 2019 90WA; 2018 90WA

GRAPE: This is a field blend composed of Roupeiro, Rabo de Ovelha, Antão Vaz, Tamarez, Alicante Branco, Arinto. The vineyards, planted between 1969 and 1970, on granitic soils, are certified organic and maintained without herbicides or irrigation, relying solely on natural rainfall.

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

VINIFICATION AND AGING: Grapes are hand-harvested at night to ensure they arrive cool at the winery by early morning. They undergo whole-cluster pressing in a pneumatic press, allowing suspended solids to settle naturally for 6 to 12 hours before racking for fermentation. The fermentation takes place in a combination of 85% vertical stainless steel tanks, 5% small horizontal stainless steel tanks, and 10% neutral oak barrels, utilizing indigenous yeasts. After fermentation, the wine remains on its lees until the end of February, when it is bottled.

PRODUCTION: 29,800 bottles

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 Displays a pale lemon yellow color with intense aromas of citrus complemented by a refreshing mineral edge. The mouthfeel has notable volume that builds in the mid-palate, leading to an impressive freshness and a lingering fruit aroma on the finish.

ALCOHOL CONTENT: 12.5%

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