OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

A Laranja Mecânica

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?: A Laranja Mecânica, or "mechanical orange," is an orange wine that reflects António Maçanita's unconventional approach to the style. Unlike traditional methods, he introduces a press—the "machine"—partially pressing the grapes and allowing the remaining juice to rest in the skins before a second pressing. The result is a bold, unrestrained wine that disrupts expectations in the most delicious way!

RATING HISTORY: NV 92W&S; 2020 90WE, 90WA; 2018 90WS

GRAPE: A field blend of Arinto, Roupeiro, Verdelho, Antão Vaz, Alicante Branco, Trincadeira-das-Pratas, and Fernão Pires from sustainably farmed vines ranging from 25 to 50 years in age.

PAIRING SUGGESTIONS: This wine makes an excellent pairing with cheese, foie gras, or any terrine. In a tasting, it creates a very interesting transition to red wines, due to its intensity, tannin, and concentration. Ultimately it is a wine that, like its making, is playful and exploratory.

VINIFICATION AND AGING: After the first gentle pressing, the grapes are left to macerate for a week with 10-15% of remaining juice still inside. They are then pressed again, extracting a concentrated juice that undergoes spontaneous fermentation in stainless steel, followed by complete malolactic fermentation. No sulfur is added until fermentation is complete. The wine is stabilized with bentonite and bottled unfiltered, making it a vegan wine.

PRODUCTION: 9,300 bottles

LOCATION, SOIL, CLIMATE: 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 temperature differences between day and night. This temperature range produces fruit with a natural combination of ripeness and freshness. Alentejo sees 3,000 hours of annual sunshine, making it Portugal's sunniest region, and only 600mm of annual rainfall—less than 15% of which falls during the growing season. These vineyards are planted in rocky schist at 300-400m elevation above sea level.

TASTING NOTES Honey-orange in color, this wine offers an exuberant nose with notes of candied orange, quince, and hints of late-harvest richness. The palate is bold and textured, with a generous yet fresh character that balances intensity with vibrant acidity.

ALCOHOL CONTENT: 12.5%

UPC CODE: 5600301740916