OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Tinta Carvalha Chão dos Eremitas



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 only works 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 this approach, 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 contain a through-line of elegance and purity. The range of wine styles available from Fitapreta matches Antonio's intellect, curiosity, playfulness, and rigorous attention to detail. Fitapreta has something for everyone!

Chão dos Eremitas was acquired by Antonio in 2018. "Chão" refers to flat lands, and "Eremitas" refers to the hermit monks of the order of São Paulo that lived in the area. Two underground streams bring rainwater from the mountains, keeping the ground cool even in summer. This is the home of a Phoenician wine amphora dating back to the 8th century BC, linking this area to 3,000 years of wine production.





WHAT MAKES THIS WINE UNIQUE?: This is a single-vineyard wine from the Chão dos Eremitas and the only 100% Tinta Carvalha bottling in all of Portugal. The site was planted in the 1970s, before Alicante Bouschet and Aragonez became the primary grapes of the region. Winegrowers from all over the country are now visiting to take cuttings of the Tinta Carvalha planted at this vineyard.

RATING HISTORY: 2023 93WA, 93TA; 2020 92WA; 2019 92WA; 2018 90WS

GRAPE: 100% Tinta Carvalha from vines that are over 50 years old, planted in the Chão dos Eremitas vineyard at an average altitude of 260m (853 ft) above sea level.

PAIRING SUGGESTIONS: A red with good acidity, great pairing for complex fatty fish and pot roast.

VINIFICATION AND AGING: The grapes are harvested by hand and selected on a sorting table. 30% are left whole bunch and 70% destemmed. After pressing, the juice is racked by gravity to stainless steel vats. The wine ferments spontaneously and macerates for 40 days on the skins, followed by 12 months' aging in stainless steel vats.

LOCATION, SOIL, CLIMATE: Alentejo is a large region in southeastern central Portugal, the breadbasket of the country. The climate is Atlantic-Mediterranean, with significant temperature differences between day and night, and the most hours of sunshine (3,000 per year) in the country, with little rainfall during the growing season. This temperature range produces fruit with a natural combination of ripeness and freshness. The soil at Chão dos Eremitas is mainly granite with sand.

TASTING NOTES Ruby color, intense aromas on the nose, with notes of red fruit, pomegranate, and graphite. On the palate, it is elegant and lifted, with a lot of depth and tension, showing a new face for red wine from Alentejo.

ALCOHOL CONTENT: 12%