

Fitapreta

Fita Preta A Laranja Mecânica

THE FACTS

COUNTRY: Portugal

REGION: Alentejo

APPELLATION: Alentejo

WINEMAKING: 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. The grapes are gently pressed and left to macerate for a week with a small amount (10-15%) of remaining juice still inside the grapes. After one week, these grapes are pressed again, and the wine is made only with the concentrated juice from the second pressing, which ferments spontaneously in stainless steel, and goes through malolactic fermentation. No sulfur is added until the end of fermentation. The wine is stabilized with bentonite and bottled unfiltered. This is a vegan wine.

ALCOHOL BY VOLUME: 12.5%

AGING: Stainless steel

THE STORY

Maçanita launched his first winery in 2004 in the Évora district of Alentejo with his friend and mentor, the British viticulturalist David Booth. From the start, Fitapreta Vinhos set out to bring a fine wine mentality to this prolific yet rustic wine region. Booth passed away suddenly quite early in the partnership, but Fitapreta today reflects his legacy: the winery has become one of the preeminent estates in this ancient Roman viticultural area.

PHILOSOPHY: Between these two poles of past and future lie António's core philosophies: a respect for nature informed by common sense; an embrace of heritage and tradition without sentimentality; zero fear of failure; playful exploration of place, time, technique; and endless imagined possibilities.

THE ADJECTIVES

OVERALL: Elegance & purity

AROMAS / FLAVORS: Very exuberant nose, showing notes of candied orange and quince

MOUTHFEEL: Great texture & freshness

THE SELLING POINTS

Made exclusively from the second pressing of the grapes

AWARDS: 92pts Wine & Spirits Magazine

SUSTAINABILITY: Vegan

PAIRINGS: This wine makes an excellent pairing with cheese, foie gras, or any terrine.

