

Fitapreta

Carta da Fita Preta

THE FACTS

COUNTRY: Portugal

REGION: Alentejo

APPELLATION: Alentejo

CEPAGE: 50% Tempranillo, 30% Touriga Nacional, 20% Alicante Bouschet

WINEMAKING: Hand-harvested from sustainably farmed 12-50 year old vines. Gentle gravity fed movement through winery to maintain integrity of aromatics and structure. Native yeast fermentation. Varietals vinified separately with 14 day skin contact. Aged in 50% stainless steel and 50% conditioned French Oak barrels for 10 months.

AGING: Stainless steel and French oak

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 SELLING POINTS

SUSTAINABILITY: Vegan, Natural Fermentation

PAIRINGS: Coffee crusted prime rib of beef, blue cheeses

