

FITAPRETA RED - 2014

VINHO REGIONAL ALENTEJANO

FACT SHEET

Varieties: 40% Aragonez, 30%, Trincadeira, 30% Alicante bouschet

Identity: A wine that expresses the singular character of the Alentejo region through a blend of three traditional varieties growing in top vineyard sites and hand-made with minimal intervention in the winery.

Production: 60.000 bottles released in October 2015

Winemakers Notes: Deep ruby-violet, with a generous aroma of warm red fruits, discreet notes of toast and spice and a refreshing touch of eucalyptus. Mouth-filling, ripe and refreshing. Serve at 16°C with well flavored grilled red meats.

Alcohol: 14.5%Vol.

Yield: 40 hl/ha, 6000kg/ha, 2.7tons/acre

Terroir: Grapes develop and mature in the hot and dry Mediterranean climate of the southern Portuguese plateau. The cool nights serve to retain acidity. Soils are infertile rocky schists, producing naturally low yields of concentrated, healthy fruit.

Vineyard Management: Production follows a protocol of sustainable agriculture and yield is controlled and quality improved by hard pruning, removal of secondary shoots, and bunch thinning. At optimum maturity the grapes are handpicked in small boxes permitting the quality-control steps of bunch selection in the vineyard and on the sorting table.

Vinification and Ageing: After sorting and crushing the grapes are conveyed by gravity into small vats and fermented at 27°C by only indigenous yeast. Post fermentation maceration lasts for 15 days. 50% of the wine is matured in second and third year French oak barrels for 9 months.

Denomination: Vinho Regional Alentejano

Winemaking: António Maçanita



Fita Preta Vinhos, Lda.

Tapada da Ajuda n.º 84 I - D Inovisa - I.S.A.
1349-017 Lisboa - Portugal

Phone: +351 213 147 297 | Fax +351 213 643 018 | Mobile: + 351 917 023 127
export@fitapreta.com | www.fitapreta.com

