

Branco de Talha



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?: This is a traditional Alentejo white blend aged in Talha, or Amphora, as a tribute to the ancient tradition of winemaking in this part of Portugal. Hand-sorted to select the very best fruit in the harvest, Fitapreta Branco da Talha is spontaneously fermented with indigenous yeasts using whole clusters in stainless steel, then racked using gravity to 1000L amphora for 28 days, then transferred to stainless steel for another 6 months. The result is a unique, traditional expression of the terroir of Southern Portugal.

RATING HISTORY: 2020 90 WA; 2019 91 WA; 2018 91 WE, 90 WA; 2017 89WA; 2016 90WA; 2015 91WA; 2013 90WA; 2012 90WS; 2011 90WA;

GRAPE: 70% Roupeiro, 30% Arinto Vaz. Sustainably grown vines planted from 1979-1989 planted in rocky schist at 300-400 m (984-1,312 ft) elevation

PAIRING SUGGESTIONS: Roast chicken with wild mushrooms; richer seafood stews and braises.

VINIFICATION AND AGING: Spontaneously fermented using indigenous yeasts in stainless steel. Racked to clay amphorae for 28 days, then racked using gravity to stainless steel aging tanks for 6 months.

LOCATION, SOIL, CLIMATE: The 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 diurnal-nocturnal temperature differences. This temperature range produces fruit with a natural combination of maturity and freshness. The Alentejo sees 3000 hours of annual sunshine and 600mm of annual rainfall, less than 15% of which falls during the growing season. These vineyards are planted to rocky schist at 300-400m elevation asl.

TASTING NOTES Yellow-gold. On the nose, powerful earth, mineral and honey notes lead the way for focused aromas of green apple, lemon, and unripe mango. On the palate, broad and weighty. Earthy, flinty mineral notes lead the way again here, with high-toned, Chablis-like orchard and stone fruit in the mid palate. The schist shows through on the finish, lending an interesting juxtaposition of finesse with the weight.

ALCOHOL CONTENT: 12.5%

UPC CODE: 5600301740299

