

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Aplanta



Southern Portugal's Alentejo is renowned for its arid climate in Western Europe. The Mourão sub-region, without highways and airports, embraced a rustic, agrarian lifestyle until the Alqueva Dam's completion in 2004. The "Barragem do Alqueva," now Europe's largest artificial lake, serves as a crucial reservoir and irrigation source for a significant part of Alentejo.

The village of Aldeia da Luz, located below the waterline, faced relocation during this process. After consulting with the villagers, a distinctive resettlement plan was executed: Aldeia da Luz was reconstructed a few kilometers away on higher ground. This relocation effort included establishing a 200-hectare olive grove and an 83-hectare vineyard, currently owned, and cultivated by the 74 permanent residents of the village. Aplanta sources its fruit from this area, showcasing the rich, warm flavors and laid-back style characteristic of Alentejo reds.

WHAT MAKES THIS WINE UNIQUE?: The fruit for Aplanta comes from a community vineyard, creating a liquid link between the person enjoying this wine and the beautiful story of Aldeia da Luz and its people. Emblematic of the style of the area, this wine is proof that "it takes a village!"

Aplanta is also part of the "Vinos Regionales" collection by Vinos del Atlántico. This special collection celebrates the natural beauty of each region in its purest form without manipulation. The wines are balanced, ready to drink, yet they are full of soul and character. The mission of this regional collection is to preserve the land, its people, and their traditions.

RATING HISTORY: 2018 87 WS; 2016 89+ IWR

GRAPE: 80% Aragonez, 20% Alicante Bouschet. Vines planted in 2002. Tended in sandy and loam soil at 250 m (820 ft) elevation.

PAIRING SUGGESTIONS: Aplanta does well with grilled meat from burgers to steaks, as well as charcuterie and sharp cheeses.

VINIFICATION AND AGING: Quickly pressed after harvest, the grapes go on a pre-fermentative "cold soak" on a temperature controlled for 3 days (at 45F) in order to conserve the fruit's fresh flavor and aroma. Then racked in french oak barrels for fermentation and aging.

LOCATION, SOIL, CLIMATE: These vineyards are located in Alentejo, in southern Portugal. The soils are composed of Schist and sandy loam, at 250 m (820 ft) above sea level. Average temp during the growing season is 30 C. Average rainfall from April to October is 480mm.

TASTING NOTES Dark garnet tinged purple. On the nose, lush blueberry, plum and red cherry aromas, overlaid with slate mineral. On the palate, a core of red cherry and blueberry fruit is wrapped with hints of fresh tobacco, black pepper and spice. Plush and refreshing all at once.

ALCOHOL CONTENT: 14.0% / 2016: 13.5%

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