

## Carta da Fitapreta



Since 2004, Fitapreta has reflected the inspired partnership between a young, dynamic Portuguese winemaker (native Alentejano, Antonio Macanita) and venerated British-born viticulturist, David Booth. Dedicated to a new examination of terroir in Alentejo, Fitapreta operates on the Portuguese idea of “palpite”—intuition—when it comes to viticulture and winemaking. With this trust of the land and the natural growth processes in the vineyard, they make wines that are imbued with a singular sense of place. Winery practices allow the estate to tell its own story: they operate on a strictly gravity-fed basis in the winery to avoid any harsh treatment of the must and ferment all wines with indigenous yeasts only. Antonio Macanita has an intimate knowledge of the microclimates of the estate, and small parcels of each vineyard are fermented separately to preserve distinct qualities, then blended to achieve a layered, complete picture of the terroir. Fitapreta elevates the conversation around Alentejo and produces wines that reflect the skill and passion of its founders.

**WHAT MAKES THIS WINE UNIQUE?:** Carta da FitaPreta stands out against commercially produced wines from Alentejo since it is composed from only the highest quality fruit from hand harvested, mature estate vineyards and vinified with minimal intervention. The three varieties are fermented separately and expertly blended for an exuberant, lifted expression of sun-drenched Alentejo.

**GRAPE:** 50% Aragonez (Tempranillo), 30% Touriga Nacional, 20% Alicante Bouschet

**PAIRING SUGGESTIONS:** This is a versatile wine with lush primary fruit that pairs well with coffee crusted prime rib of beef with roast fingerling potatoes, blue cheeses like Cambozola to Roquefort as well as aged cheese and charcuterie.

**VINIFICATION AND AGEING:** 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. Vegan.

**LOCATION, SOIL, CLIMATE:** This wine comes from the Fonte Santa, João Paulo, and Vale do Cepo vineyards in the towns of Bencatel, Vimieiro and Redondo in Alentejo. Alentejo sees 3,000 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.

**TASTING NOTES** Rivulets of violet compliment a deep ruby core. Floral and fruit aromatics of violets and black raspberries on the nose, with lilted notes of toast and spice. On the palate, lush and ripe, with abundant fresh black currant berries and brambleberry. The mid palate shows the minerality and a touch of smoke, with considerable length.

**ALCOHOL CONTENT:** 14.5%

