

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 traditional Alentejo white blend is aged in Talha, or amphora, honoring the ancient winemaking traditions of this region. The project seeks to understand the impact of amphora winemaking on Alentejo whites, emphasizing respect for local clay and traditional pitch while utilizing ancient amphorae. It also revisits historical texts that advocate for 'open spout' winemaking, which avoids skin contact and preserves the unique characteristics of Alentejo soils and grape varieties.

RATING HISTORY: 2020 90WA; 2019 91WA; 2018 91WE, 90WA

GRAPE: Field blend of Roupeiro, Trincadeira-das-Pratas, Alicante Branco and Fernão Pires. Sustainably grown vines planted from 1979-1989 planted in rocky schist and granitic soils at 300-400 m (984-1,312 ft) elevation.

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

VINIFICATION AND AGING: Nighttime manual harvesting, followed by sorting and direct pressing without crushing, occurs without the addition of sulfites or any other additives. The must is allowed to settle for 6 to 12 hours before being placed in amphorae ranging from 600 to 1,000 liters. These ancient amphorae, traditional in style, are made with a mixture of pine resin and beeswax, dating from 1906 to 1946.

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 A distinctive white wine, characterized by amphora aging, first showcasing the fruitiness and freshness of the grape varieties. This is complemented by a secondary dimension of earthy, almost mineral notes from the amphora. On the palate, it offers a pleasant texture, balanced by tension and acidity.

ALCOHOL CONTENT: 12.5%

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