

ARBUTUS BRANDY

OVERVIEW

First harvest: 2021

Owner: Luisa Amorim

Winemakers: António Cavaleiro

Forest: Gonçalo Ramos

ARBUTUS BRANDY

Sub-region: Alentejo | Serra do Mendro, Vidigueira

Soils: Clay-schist soils

Harvesting method: Manual

Production method: Integrated

Average yield: 750kg/ha

ADDITIONAL PRODUCTION

NOTES

Origin: 100% wild

Distillation: Double distillation in a water bath, in a copper and stainless steel still

Alcohol: 48% alc.

Bottled: April 2025

Production: 1400 bottles x 0,50l

HARVEST

From 30 October to 16 November

2023

The 2023 agricultural year was marked by major challenges in the forest. One of the driest springs in recent decades, along with persistent frosts, affected production expectations to some extent. Nevertheless, the altitude of the Serra do Mendro allowed for gradual and even ripening, which shortened the harvest window. Fermentations carried out in a protected environment and under controlled temperatures promoted the development of musts with fresh sensory characteristics and clean aromas, resulting in a translucent, smooth, and fresh distillate.



MEDRONHO BRANDY

Strawberry trees have populated the Serra do Mendro since time immemorial. In the breezy high altitudes, they find the perfect balance, next to other shrubs, in the cork oak forest. The small red, orange and yellow fruits, hanging from thin stems, swaying in the cool Atlantic winds at the end of each afternoon, decorate the earth at Christmas time, in an almost poetic rusticity. The generously proportioned shrubs reveal their resilience, year after year. They offer the richness of a unique fruit, rich in aromas and flavours, macerated in the distillery. The steam double distillation process originates a fine and elegant arbutus brandy, with a clear, transparent, almost crystalline colour. It should be sipped slowly, accompanied by a good conversation.

2023