

GARRAFEIRA

OVERVIEW

First harvest: 2019

Owner: Luisa Amorim

Winemakers: António Cavaleiro

Wine growing: Joaquim Faia

VINEYARD INFORMATION

Sub-region: Alentejo | Serra do Mendro, Vidigueira

Soils: Clay-schist soils

Harvesting method: Manual

Production method: Organic

ADDITIONAL WINEMAKING NOTES

Grape varieties: 30% Arinto + 40%

Antão Vaz + 30% Alvarinho

Fermentation/ageing process: 10 months in 3000 lt French Oak barrels; and 8 months in a glass bottle

Alcohol: 12,5% alc.

Acidity: 5,3 g/l

Bottled: January 2026

Production: 2.300 x 0.75l bottles

HARVEST

12 August to 6 September 2024

The 2024 harvest will be remembered as a year of resilience and balance. The growing cycle began with generous rainfall in January and March, extending, atypically, through to the end of spring. Although challenging for the commitment to organic production, this scenario allowed timely vineyard management to control downy mildew pressure, ensuring healthy vegetative growth. With slower and more gradual ripening than in previous years, the harvest showed a good balance between freshness and concentration of the grapes across the different parcels, resulting in wines with significant ageing potential. Above all, 2024 was a celebration of a year in which the strength of nature and human rigour walked side by side.



GARRAFEIRA

A reflection of the singular richness and freshness of the Serra do Mendro terroir, it honors the primary elements — soil, climate, grape variety — and bring us back to the village culture, to our identity, and the wines of the past.

Here, the land is seen as our home. In French oak vats, we seek fine textures, mineral notes, intense aromas, fresh fruit, and the Mediterranean forest. This aromatic complexity results from the encounter between local grape varieties grown at altitude and the sun-drenched hillside soils, where temperatures moderated by the cool Atlantic winds give rise to a different Alentejo.

2024