

RESERVA

OVERVIEW

First harvest: 2017

Owner: Luísa Amorim

Winemaker: António Cavalheiro

Viticulture: Joaquim Faia

VINEYARD INFORMATION

Sub-region: Alentejo | Serra do Mendro, Vidigueira

Soils: Clay-schist soils

Harvesting method: Manual

Vineyards: Vinha dos Alfaiates e vinha de Santana

Production Method: Organic

ADDITIONAL WINEMAKING NOTES

Grapes: 45% Antão Vaz; 40% Alvarinho 15% Arinto

Ageing: Antão Vaz aged for 8 months in 3000 L wooden vats (2nd year); Alvarinho and Arinto aged for 10 months in 2600 l Nico Velo cement vats.

Alcohol: 13% alc.

Acidity: 5.3 g/L

Bottled: Janeiro 2023

Production: 9750 bottles x 0,75 l

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.



RESERVA

We speak of the orographic feature formed by the Serra do Mendro, that marks the transition between the Upper from Lower Alentejo. This fault line in Vidigueira, running east to west, creates a natural corridor for the influence of Atlantic winds. Reserva White reflects the terroir of this land, shaped by a cooler climate and a diversity of skeletal soils, resulting in a wine of balance and perfumed aroma, with a linear structure, great density, and marked minerality.

2024