ALYANTIJU

OVFRVIFW

First Vintage: 2017
Proprietor: Luisa Amorim

Winemakers: Jorge Alves and António

Cavalheiro

VINEYARD INFORMATION

Soils: 2017

Zone: Serra do Mendro, Vidigueira

Harvest: By hand Vineyards: 12ha

Prodution Mode: Integrada

Yield: 40hl/ha

ADDITIONAL WINEMAKING NOTES

Grapes: 100% Antão Vaz

Stage: 9 months of 100% French

new oak barrels Alchool: 14,2% alc. Acidity: 6,2g/l

Bottled: June 2018

Production: 3000 Bottles

THE WINE HARVEST

The 2016/2017 Wine Year is proof that if there were any doubts about climate change in our days, its atypicalness speaks for itself, having been characterized by an extremely hot and dry year.

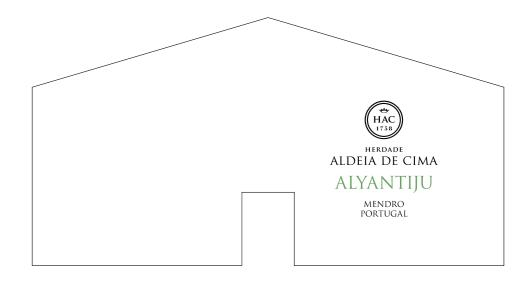
The imperceptibility of the seasons of the year and the rapidity of climatic conditions contributed to a very significant advance in the vegetative cycle of the grapevine.

The prolonged absence of precipitation and the occurrence of high temperatures out of season led to a prolongation of the water and thermal stress that, at an early stage of the vegetative cycle, conditioned the normal evolution of the plant.

These conditions led to one of the earliest harvests in memory.

From the sanitary point of view, the low humidity verified, allowed us to harvest the extremely healthy grapes, rich in sugars and phenolic compounds.

The harvest provided concentrated and high quality musts, but it met the initial expectation of low volumes produced.



This is na experimental wine: the Antão Vaz grape variety has been caerfully thought out and harvest at the perfect moment for maximizing aromatic and phenolic maturation. It has been fermented in 500 litre french oak barrels, all of wich yields a totally new level of wine-making. Here, we can taste the the Alentejo as reflected: in the minerality, in the sweet and spicy scents of the flowers int the fields of grain; and bright sunshine. Later, we sense fullness, freshness, tension and linearity in a longo and precise finish. Finally, we realize that Alentejo can be fit inside a small bottle.

2017

