

# ALYANTIJU

## GENERAL:

Owner: Luisa Amorim

Winemakers: Jorge Alves and António Cavalheiro

## VINEYARD:

Region: Serra do Mendro, Vidigueira

Harvest: Manual

Vines: 12ha

Production Method: Integrated

Production: 40hl/ha

## ADDITIONAL PRODUCTION NOTES

Grape varieties: 90%Antão Vaz; 10% Alvarinho

Alcohol: 13,1% alc.

Acidity: 6,4g/l

Ageing: 100% New 500l Barrels

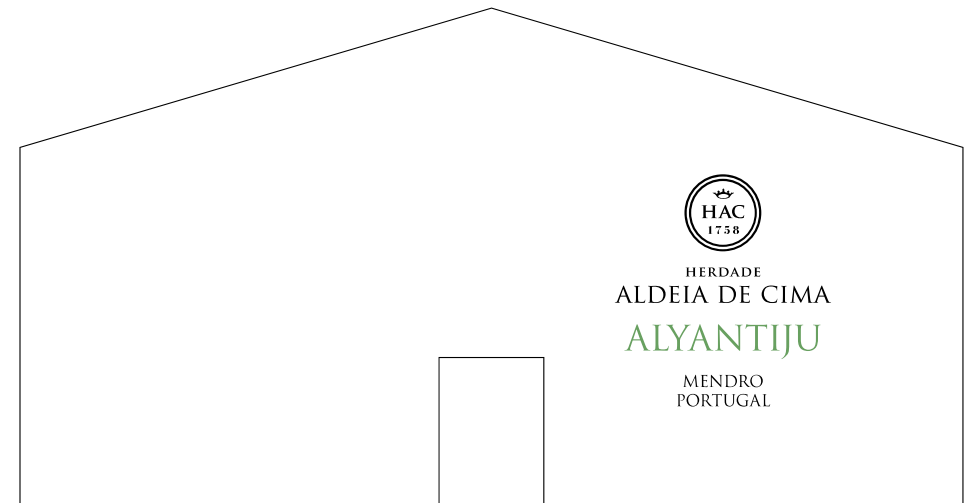
Bottled: January 2020

Production: 2724 Bottles

## HARVEST

2018 was a particularly atypical year, compared to previous years. From a climatic point of view, the cold, dry winter meant that major constraints in the availability of water were to be expected.

After late growth of the vines, the occurrence of long-awaited rain, in the early spring, enabled fast vegetative development and good recovery of the vines. The occasional outbreak of diseases in moments such as August, made it unfeasible to achieve a good production potential. In addition, scalding of the grapes prior to the harvest dashed any major hopes of a productive year. Focusing on quality it was possible to ensure that the harvest led to high-quality musts and structure, thereby making it possible to produce wines with a fresh and elegant character.



## ALYANTIJU BRANCO (WHITE)

This is an experimental wine. Thinking about the Antão Vaz grape variety, harvested at precisely the right moment, after waiting for the aromatic and phenolic maturation, and fermented in 500-litre French oak barrels, mixed with a small percentage of Alvarinho wine, takes us to another level of winemaking. Here we can see the Alentejo reflected in the minerality and sweet and special aromas of the cornflowers and the brilliant sunshine. We encounter gravity, freshness, tension and linearity of a long and precise finish. Finally, we realise that the entire Alentejo can fit inside a small bottle.

# 2018



HERDADE  
ALDEIA DE CIMA