

ALYANTIJU

OVERVIEW

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
Modo de Produção: Integrada
Yield: 40hl/ha

ADDITIONAL WINEMAKING NOTES

Grapes: 100% Alicante Bouschet
Stage: 100% 500l French New Oak
Barrels
Alcohol: 14,4% alc.
Acidity: 5,1g/l
Bottled: June 2019
Production: 3000 Bottles

THE WINE HARVEST

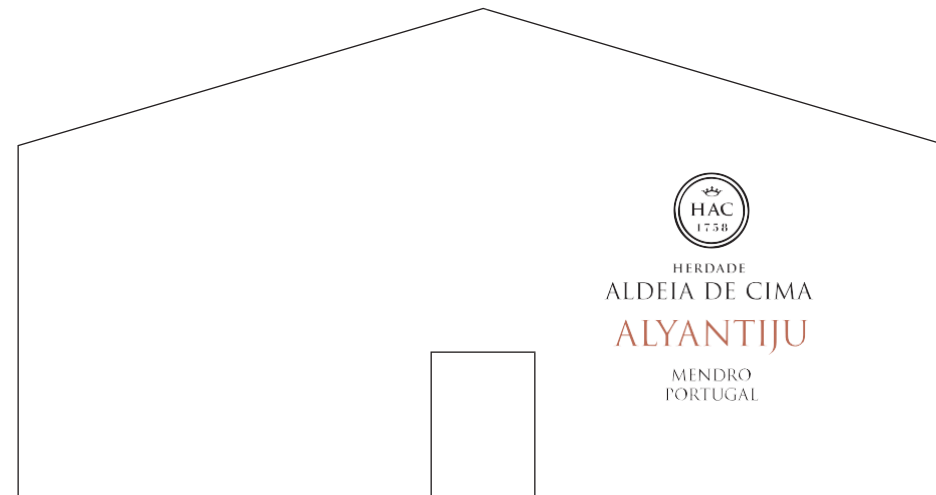
The 2016/2017 Wine Year is proof that if there were any doubts about climate change in our days, its atypicalness speaks for itself, having been characterized by an extremely hot and dry year.

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.



We interpret our origins. Here, there is something that is genuine and intense and it evokes that which is unmatched in Alentejo – its density, its scents, and its depth. It couldn't have come from anywhere but the Alentejo. This is a serious wine that is true to its land, a unique combination of robust origins, with sophistication, and solid precision. It's a timeless wine with a strong personality that will last. The pull of nostalgia tells us that time has not run out.

2017

