

RESERVA

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

Production Mode: Bio

Yield: 40hl/ha

ADDITIONAL WINEMAKING NOTES

Grapes: 33% Arinto + 33% Alvarinho + 34% Antão Vaz

Stage: 9 months of French oak barrels 80% used + 20% new

Alcohol: 13,9% alc.

Acidity: 4,9g/l

Bottled: June 2018

Production: 5000 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.



Let us speak of the craggy landscape formed by Serra do Mendro that separates the Upper and the Lower Alentejo. This faultline at Vidigueira runs east-west in orientation and forms a natural corridor for the Atlantic winds. It was here, gazing up at the light blue of the sky, that we came up with our wines.

The White Reserve combines the terroir of this land influenced by the cooler climate and the diversity of skeletal soils, and produces a wine of balance, fragrant aromas, linear structure, high density and minerality.

2017



HERDADE
ALDEIA DE CIMA