

# RESERVA

## 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 : 35% Trincadeira;  
27% Alfrocheiro and 21% Alicante  
Bpuschet and 17% Aragonez  
Ageing: 22% Amphora 6 months  
21% Barrel 2nd Year 12 months  
20% Tinaja 4 Months  
17% Nico Velo 6 Months  
Alcohol: 14,1% alc.  
Acidity: 5,6g/l  
Bottled: June 2020  
Production : 26.400 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.



## RESERVA TINTO (RED) 2018

We love to study the ancient history of the Alentejo's wines and vineyards, as well as a vast range of traditions, geology, textures and aromas. We preserve genuineness because we feel, from the outset, that we have time on our side. We look for traditional grape varieties. Using the simplest possible process, we have produced wines that we hope are authentic messengers that clearly transmit local emotions and the terroir. We wanted to convey an understanding of the nature of the region and we succeeded.

# 2018



HERDADE  
ALDEIA DE CIMA