

GARRAFEIRA

OVERVIEW

First Vintage: 2019

Owner: Luisa Amorim

Winemakers: Jorge Alves e António Cavalheiro

Viticulture: Joaquim Faia

VINEYARD INFORMATION

Zone: Vidigueira

Soils: Shist-Clay

Harvest: Manual

Production mode: Sustainable

Yield: 40hl/ha

ADDITIONAL WINEMAKING NOTES

Grapes Varieties: 70% Antão Vaz; 25% Arinto and 5% Alvarinho;

Fermentation and ageing: New french oak vats Radoux nr. 7 with 3000 litres for 9 months

Ageing in the bottle: 10 months

Alcohol: 14% alc.

Acidity: 5,6g/l

Bottling: June 2020

Production: 5820 75cl btls; 115 1,5 l btls

HARVEST

26 August to 27 September

2019 was a relatively atypical wine year from a climatic point of view, not only because there was low rainfall in the winter, which itself made it possible to reduce some outbreaks of diseases, but above all, due to the wide variation in average temperatures, which enabled a slight advance in the vegetative cycle. This advance faded with the spring rains and subsequent climatic development and was very favourable for the phytosanitary quality of the grapes.

Significant thermal amplitudes, with hot days and cool nights, allowed balanced maturation of the grapes and excellent levels of acidity. Beginning on 26 August 26 and ending on 27 September, the harvest took place on a regular basis, with very high-quality musts, resulting in profound wines, with aromatic exuberance, dense and with high concentration.



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The Serra do Mendro's singular landscape, rich diversity and unique terroir has inspired us to create unique, distinct and timeless wines.

The stillness of time allows us to interpret our origins, in terms of the primary elements: the soil, climate and grape variety. Fermented and aged in 3000-litre French oak vats, we look for fine textures, mineral notes and intense aromas of fresh fruit combined with the complexity endowed by the autochthonous grape varieties planted at altitude and tempered by the Atlantic winds. A contemplative winemaking approach preserves the exclusive character of the grapes, while ageing in a vat gives them a natural balance, intensity, linearity, sophistication and class that only this technique can provide.

Finally, we realised that the Alentejo can fit inside a bottle!

2019



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