

RESERVA

OVERVIEW

First Vintage: 2017

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: 45% Antão Vaz;

45% Arinto and 10% Alvarinho

Stage: 6 months in French oak vats of 500 litres (2º year) and Nico Velo vats.

Alcohol: 13,5% alc.

Acidity: 5.5 g/l

Bottling: June 2020

Production: 9328 75cl btls; 199 1,5l 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.



RESERVA

Let us talk about the rugged landscape of the Serra do Mendro that separates the Alto Alentejo from the Baixo Alentejo. This geological phenomenon that develops in the east-west direction in the municipality of Vidigueira, forms a natural corridor for the Atlantic winds.

It was here, looking up at the clear blue sky, that we created our wines.

The Reserva White reflects the uniqueness of this terroir, influenced by the cooler climate and the diversity of the skeletal soils, to produce a balanced wine, with fragrant aromas, linear structure, high density and captivating minerality.

2019

