

ARBUTUS BRANDY

OVERVIEW

First harvest: 2021

Owner: Luisa Amorim

Winemakers: Jorge Alves e António Cavalheiro

Forest: Gonçalo Ramos

ARBUTUS BRANDY

Sub-region: Alentejo | Serra do Mendro, Vidigueira

Soils: Clay-schist soils

Harvesting method: Manual

Production method: Integrated

Average yield: 750kg/ha

ADDITIONAL PRODUCTION

NOTES

Origin: 100% wild

Distillation: Double distillation in a water bath, in a copper and stainless steel still

Alcohol: 48% alc.

PH: 4,62

Bottled: January 2024

Production: 1400 x 0,50l bottles

HARVEST

From 15 October to 10 November

2022

The 2022 agricultural year will go down in history due to the long period of drought that commenced early in the year, including several extremely hot days.

The low rainfall impeded more vigorous vegetative growth, but notwithstanding the lower production per tree, there was greater homogeneity in the maturation of the arbutus berries.

Controlled cold fermentation produced a mash with a clean aroma and fresh sensorial analysis, from which it was possible to obtain a smooth and fresh distillate with a translucent-colour.



MEDRONHO BRANDY

Strawberry trees have populated the Serra do Mendro since time immemorial. In the breezy high altitudes, they find the perfect balance, next to other shrubs, in the cork oak forest. The small red, orange and yellow fruits, hanging from thin stems, swaying in the cool Atlantic winds at the end of each afternoon, decorate the earth at Christmas time, in an almost poetic rusticity. The generously proportioned shrubs reveal their resilience, year after year. They offer the richness of a unique fruit, rich in aromas and flavours, macerated in the distillery. The steam double distillation process originates a fine and elegant arbutus brandy, with a clear, transparent, almost crystalline colour. It should be sipped slowly, accompanied by a good conversation.

2022