

# 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:** 3,72

**Bottled:** March 2023

**Production:** 1100 x 0,50l bottles

## HARVEST

**25 October to 16 November 2021**

The 2021 agricultural year recorded the highest average temperatures from recent decades, combined with low rainfall.

These conditions led to a lower production per tree, which resulted in a higher concentration of sugar per fruit. Prompt and careful picking made it possible to harvest clean and healthy arbutus berries, for fermentation, resulting in a colourless and very smooth brandy.



## 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.

# 2021