

GARRAFEIRA

OVERVIEW

First harvest: 2019

Owner: Luísa Amorim

Winemakers: Jorge Alves and António Cavalheiro

Wine growing: Joaquim Faia

VINEYARD INFORMATION

Sub-region: Alentejo | Serra do Mendro, Vidigueira

Soils: Clay-schist soils

Harvesting method: Manual

Production method: Integrated

ADDITIONAL WINEMAKING NOTES

Grape varieties: 50% Alicante Bouschet; 50% Aragonez

Fermentation/ageing process: 3000 lt (new) French Oak barrels

Alcohol: 14,5% alc.

Acidity: 5,3g/l

Bottled: March 2020

Production: 2 186 x 0.75l bottles and 115 x 1.5l bottles

HARVEST

26 August to 27 September 2019

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 developments and was very favourable for the phytosanitary quality of the grapes.

Significant thermal amplitudes allowed balanced maturation of the grapes and excellent levels of acidity

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.



GARRAFEIRA

We interpret the origin, history and culture of a people. In this land, there is something that is genuine, intense and evokes that which is incomparable in the Alentejo region - its density, aromas and depth. This is a serious wine, fermented and aged in French oak barrels, where tradition combines with robust origins and a unique sophistication and solid precision. Garrafeira red is a timeless wine that expresses the freshness of the Serra do Mendro, with a strong and lasting personality. Here, our penchant for nostalgia tells us that time has not run out.

2019