# RESERVA

# **OVERVIEW**

First harvest: 2017 Owner: Luisa Amorim

Cavalheiro

Wine growing: Joaquim Faia

# VINEYARD INFORMATION

Sub-region: Alentejo | Serra do

Mendro, Vidiqueira Soils: Clay-schist soils Harvesting method: Manual **Production Method:** Integrated

### ADDITIONAL WINEMAKING NOTES

Grape varieties: 40% Trincadeira; 30% Alfrocheiro; 30% Aragonês Ageing process: 50% of the batch in 500 lt French oak barrels for 12 months: 30% in 2600 lt Nico Velo cement tanks for 12 months; 20% in 150 lt Terracota tinajas

Alcohol: 14% Acidity: 4,7g/l Bottled: June 2019

Production: 6 876 x 0.75l bottles and

199 x 1,5l botles

#### **HARVEST**

# 22 august to 30 september 2017

The 2016/2017 Wine Year is proof Winemakers: Jorge Alves and António that if there were any doubts about climate change in our days, its atypicalness speaks for itself, having been characterized by an extremely hot and dry year.

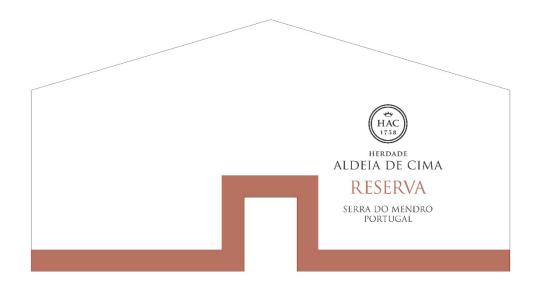
> The imperceptibility of the seasons of the year and the rapidity of climatic conditions contributed to a very significant advance in the vegetative cycle of the grapevine.

> prolonged absence The precipitation and the occurrence of high temperatures out of season led to a prolongation of the water and thermal stress that, at an early stage of the vegetative cycle, conditioned the normal evolution of the plant.

> These conditions led to one of the earliest harvests in memory.

> From the sanitary point of view, the low humidity verified, allowed us to harvest the extremely healthy grapes, rich in sugars and phenolic compounds.

> The harvest provided concentrated and high quality musts, but it met the initial expectation of low volumes produced.



### **RESERVA**

We have studied ancient history of wine at vineyards in the Alentejo as well as a wide swath of tradition, geology, texture, and aromas. We are preserving what is genuine because we have felt from the beginning that time is on our side. We searched out the traditional grape varieties. We found them where they were waiting- nearby.

Using the simplest possible process, we have managed to produce transparent wines and the Reserva Red is a wine of the terroir, an authentic messenger, conveying emotion. Our aim was to understand the nature of the microterroirs, and we succeeded.