

RESERVA

OVERVIEW

First harvest: 2017

Owner: Luisa Amorim

Winemakers: Jorge Alves and António Cavaleiro

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: 60% Alicante Bouschet; 25% Trincadeira; 15% Aragonês

Ageing process: 30% of the batch in 500 lt French oak barrels (second-year) for 12 months; 25% in 1000 lt amphorae Cocciopesto for 6 months; 20% in 150 lt Terracota tinajas for 4 months; 25% in 2600 lt Nico Velo cement tanks for 6 months

Alcohol: 14% alc.

Acidity: 5.0g/l

Bottled: August 2022

Production: 29 120x 0.75l bottles and 421 x 1,5l bottles

HARVEST

12 August to 17 September 2020

2020 was a particularly hot and dry year, a situation reversed in part by the spring rains. The irregularity of the existence of humidity and temperatures above average, potentiated favorable conditions for the appearance of some diseases, but without ever affecting the vegetative growth.

The dry summer, but with a highly thermal amplitudes, slightly accelerated the maturation process, causing the harvest to have been brought forward by two weeks.

Careful oenology enabled the precise harvesting of all grape varieties, enhancing the ratio between concentration and freshness, anticipating very balanced wines.



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.

2020