

# GARRAFEIRA

## OVERVIEW

**First harvest:** 2019

**Owner:** Luisa 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:** 40% Arinto; 30% Antão Vaz; 15% Alvarinho; 10% Perrum; 5% Roupeiro

**Fermentation/ageing process:** 9 months in 3000 lt French Oak barrels (new) and 16 months in a glass bottle

**Alcohol:** 13,5% alc.

**Acidity:** 5,8g/l

**Bottled:** July 2022

**Production:** 7 550x 0.75l bottles and 95 x 1.5l bottles

## HARVEST

**12 August to 21 September 2021**

2021 proved to be a relatively mild winegrowing year in terms of temperatures and average rainfall rates, throughout the vine's entire vegetative cycle.

From a phytosanitary perspective, it was also a relatively quiet year.

The cool summer with the usual and pronounced range of daily temperatures, characteristic of the Serra do Mendro, fomented a progressive maturation process, which enabled the harvest to begin in the so-called normal period, recorded over the last decade in the Alentejo region, but it ended later, since it was necessary to wait for the optimal harvest point, for some red grape varieties. A patient and attentive winemaking approach, made it possible to harvest all the grape varieties with precision, respecting the natural freshness and full varietal character of the grapes, foreseeing very balanced and highly pleasant wines.



## GARRAFEIRA

Herdade Aldeia de Cima's Garrafeira white mirrors the unique richness and freshness of the terroir of the Serra do Mendro, the respect for primary elements - soil, climate, grape variety - transports us to the culture of the village, our identity and the wines of yesteryear.

Here you look at the earth as if you were at home, in French oak barrels, looking for fine textures, mineral notes, the intense aromas of fresh fruit and the Mediterranean forest, the complexity from the perfumes of local grape varieties, grown at altitude mixed with the flavours derived from the soils of the sunny slopes, where the temperatures, moderated by the cool Atlantic winds, engende a different Alentejo, from the Serra do Mendro that divides the Alto Alentejo from the Baixo Alentejo

# 2021