

RESERVA

OVERVIEW

First harvest: 2017

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

Grapes: 50% Arinto; 40% Alvarinho; 10% Antão Vaz

Ageing: aged for 12 months in 500 lt French oak barrels

Alcohol: 13,5% alc.

Acidity: 5,6g/l

Bottled: November 2019

Production: 4 968 bottles x 0,75l and 200 x 1,5l bottles

HARVEST

1 october to 12 october 2018

2018 was a particularly atypical year, compared to previous years. From a climatic point of view, the cold, dry winter meant that major constraints in the availability of water were to be expected. After late growth of the vines, the occurrence of long-awaited rain, in the early spring, enabled fast vegetative development and good recovery of the vines. The occasional outbreak of diseases in moments such as August, made it unfeasible to achieve a good production potential. In addition, scalding of the grapes prior to the harvest dashed any major hopes of a productive year. Focusing on quality it was possible to ensure that the harvest led to high-quality musts and structure, thereby making it possible to produce wines with a fresh and elegant character.



RESERVA

Let's talk about the rugged landscape of the Serra do Mendro, that separates the Alto Alentejo from the Baixo Alentejo. This geological phenomenon, that emerges in an east-west direction in the municipality of Vidigueira, forms a natural corridor for the Atlantic winds.

It was here, looking up at the clear blue of the sky, that we decided to create our wines.

Reserva Branco uses the characteristics of the local terroir - including a cooler climate and diversity of skeletal soils - to produce a balanced wine, with fragrant aromas, linear structure, high density and captivating minerality.

2018