

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: 45% Antão Vaz; 45% Arinto; 10% Alvarinho

Ageing: Antão Vaz aged for 8 months in 2-year-old, 500 lt French oak barrels; Arinto and Alvarinho aged for 8 months in Nico Velo 2600 lt cement vats

Alcohol: 13,5% alc.

Acidity: 5,5g/l

Bottled: June 2020

Production: 9 368 bottles x 0,75l and 200 bottles x 1,5l

HARVEST

26 August to 27 September 2019

The wine-growing year was atypical in climatic terms, not just because of the low rainfall level in the winter – which reduced potential outbreaks of disease – but above all because of the large variations in average temperatures which fostered a slight advance in the growing season.

This advance faded with the spring rains. The overall evolution recorded was quite favourable to the phytosanitary quality of the grapes.

The high thermal amplitudes permitted balanced maturation and excellent acidity levels.

The grapes developed regularly, delivering high quality musts, which resulted in full-bodied, dense and highly elegant wines, with remarkable aromatic exuberance.



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 – influenced by the cooler climate and diversity of skeletal soils - to produce a balanced wine, with fragrant aromas, linear structure, high density and captivating minerality.

2019