

RESERVA

GERAL

Primeira vindima: 2017

Proprietário: Luisa Amorim

Enologia: Jorge Alves e António Cavalheiro

Viticultura: Joaquim Faia

VINHA

Região: Alentejo | Serra do Mendro, Vidigueira

Solos: Xisto-argilosos

Vindima: Manual

Modo de Produção: Integrada

ADDITIONAL WINEMAKING NOTES

Castas: 40% Antão Vaz; 20% Arinto; 30% Alvarinho; 10% Roupeiro

Ageing: Antão Vaz and Roupeiro aged 6 months in 3000 lt wooden vat and 500 lt French oak barrels, respectively. Arinto and Alvarinho aged for 6 months in Nico Velo 2600 lt cement vats

Alcohol: 14% alc.

Acidity: 5.8g/l

Bottled: June 2021

Production: 14 641 bottles x 0,75l and 200 bottles x 1,5l

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

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.

2020