

# 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% Alvarinho; 35% Antão Vaz; 10% Roupeiro; 10% Perrum

**Ageing:** Antão Vaz aged for 6 months in 3000 lt wooden vat (2nd year); Roupeiro and Perrum aged for 6 months in 500 lt French Oak barrels and Alvarinho aged for 6 months in Nico Velo 2600 lt cement vats

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

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

**Bottled:** August 2022

**Production:** 19 050 bottles x 0,75l and 172 bottles x 1,5l

## 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.



## 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.

# 2021