

Freshly Squeezed Rosé



Fitapreta is António Maçanita's estate near the ancient Roman city of Evora, located in the rolling hills of Alentejo. Since its inception in 2004, Fitapreta has pushed the boundaries of what fine winemaking can be in this region, and over the last two decades, the estate has become a benchmark for the New Portugal, earning Antonio international accolades like Winemaker of the Year, Most Unique Winemaker, and Winemaker of the Generation. Maçanita works only with indigenous varieties and showcases his estate's terroir through exacting work: farming organically without irrigation, harvesting by hand at night, deliberate bunch sorting in the winery, and native yeast fermentation. Through his commitment to these principles, he can craft wines that represent sunny Alentejo, but which have a balance and freshness unmatched by others in the region. Maçanita finds equilibrium between tradition and modernity, and his constant exploration of vineyards has enabled him to show off a truly deep understanding of Alentejano terroir, present and past. Whether on his original estate vineyard or in his Chão dos Eremitas site, his wines always contain a through-line of elegance and purity. The broad assortment of wine styles available from Fitapreta is a testament to Antonio's intellect, curiosity, playfulness, and rigorous attention to detail. Fitapreta has something for everyone!

WHAT MAKES THIS WINE UNIQUE?: Fitapreta Freshly Squeezed Rosé stands out for its pure expression of Alentejo's native grape varieties—Castelão, Touriga Nacional, and Aragonez—offering a delicate balance of freshness and flavor. The wine is made with minimal intervention, using hand-harvested grapes and spontaneous fermentation in stainless steel, ensuring its natural character shines through. With its vibrant, floral aroma and notes of red forest fruits, this rosé captures the essence of the region's Mediterranean climate, showcasing a wine that is both refined and refreshing, perfect for any occasion.

GRAPE: Castelão, Touriga Nacional, and Aragonez. The grapes are sourced from our own vineyards, averaging 20 years in age, with non-irrigated, mostly granite soils that vary in limestone content across plots.

PAIRING SUGGESTIONS: Ideal as an aperitif or paired with light dishes, seafood, fish, sushi, and Asian cuisines like Indian food.

VINIFICATION AND AGING: The grapes are cultivated without the use of herbicides and relying solely on rainwater (no irrigation). All vineyards are certified within the Alentejo sustainability program. The winemaking process begins with a manual night harvest to ensure freshness, followed by gentle gravity-fed crushing (the grapes never touch pumps), with an open valve. After natural cold decanting with no additives, fermentation occurs with indigenous yeasts in stainless steel vats, without any oak barrels, using 100% drained juice.

LOCATION, SOIL, CLIMATE: The Alentejo is a large region in southeastern central Portugal, which is one of the agricultural centers of the country. The climate is Atlantic-Mediterranean, with significant diurnal-nocturnal temperature differences. This temperature range produces fruit with a natural combination of maturity and freshness. The Alentejo sees 3000 hours of annual sunshine and 600mm of annual rainfall, less than 15% of which falls during the growing season. These vineyards are grown in calcareous clay at 300-400m elevation asl.

TASTING NOTES A pale blush pink with floral aromas and notes of red forest fruits. The wine has a smooth texture and persistent freshness on the finish.

ALCOHOL CONTENT: 12.5%

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