

Fitapreta Touriga Vai Nua



“O Rei vai nua!” “The king goes naked!” Antonio Maçanita, winemaker at Fitapreta, likes to keep things traditional but with an irreverent wink, and in the process creates wines that are both classic and completely new. A Touriga Vai Nua, or “The Touriga Goes Naked,” is one playful example of Antonio’s skill: he takes the “typical” warmth and ripeness of Alentejo fruit and creates a completely novel expression out of Portugal’s king of grapes, Touriga Nacional. Like all the wines from Fita Preta, this wine showcases the Alentejo terroir – marked by a plush, slate-accented palate -- but by doing a partial carbonic maceration and a quick 3 month elevage in stainless steel, creates an expression of Touriga that is light on its feet and versatile. Try it with a slight chill, even. This is “Touriga as only winemakers have tasted it,” before it sees any blending or oak treatment, and a pleasure to drink.

WHAT MAKES THIS WINE UNIQUE?: This is an expression of Portugal’s most well-known grape, Touriga Nacional, that manages to be both evocative of the terroir of the Alentejo and a uniquely fresh take on the “king of Portugal.” Carbonic maceration and careful attention to maintenance of acidity give this wine a beautiful duality of ripe fruit paired with floral and even juicy citrus notes. An excellent red wine for white wine lovers.

RATING HISTORY: 2019 90WA; 2018 89WE; 2015 90 WA

GRAPE: 100% Touriga Nacional. Sustainably grown vines on average 30 years old .Tended in schist rocky soil at 300-400 m (984 -1,312 ft) elevation.

PAIRING SUGGESTIONS: This is a versatile wine. The lush fruit profile pairs very well with roasted and grilled meats, but the low alcohol levels and lack of oak tannin make it a fine pair for lighter fare like charcuterie and cheese but also fun with strong flavors, like in southeast Asian fare.

VINIFICATION AND AGEING: 30 day maceration with spontaneous wild yeast fermentation. Cold stabilized, and raked to stainless steel for 3 months. Bottled unfined and unfiltered.

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 3,000 hours of annual sunshine and 600mm of annual rainfall, less than 15% of which falls during the growing season. These vineyards are planted to rocky schist at 300-400m elevation asl.

TASTING NOTES Dark purple. On the nose, fresh boysenberry, blackberry, plum and blueberry are commingled with a ferrous mineral note and wild notes of beef blood, anise and rose petals. On the palate, intense and lush, but light on its feet. The blue and black fruit are framed beautifully by fresh flowers and slate-tinged mineral. Finishes long, with a whiff of white pepper.

ALCOHOL CONTENT: 13.0%

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