

A Laranja Mecânica



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 ov the last two decades, the estate has become a benchmark for the New Portugal, earning Antonio international accolade 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.

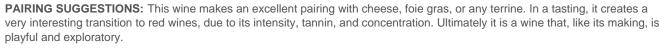
Maçanita finds equilibrium between tradition and modernity, and his constant exploration of vineyards has enabled hi to show off a truly deep understanding of Alentejano terroir, present and past. Whether on his original estate vineyard in his Chão dos Eremitas site, his wines always contain a through-line of elegance and purity. The broad assortment o wine styles available from Fitapreta is a testament to Antonio's intellect, curiosity, playfulness, and rigorous attention detail. Fitapreta has something for everyone!

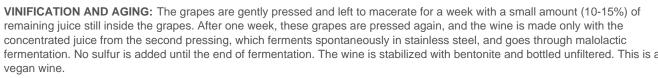
A Laranja Mecânica means "a mechanical orange," and is a playful reference to Antonio's winemaking process, whic differs from the traditional method for making orange wine because he introduces a press—the "machine."

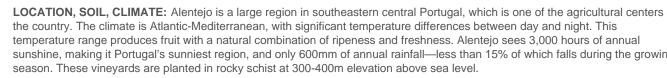
WHAT MAKES THIS WINE UNIQUE?: This is an orange wine made with a distinctly Maçanita twist: instead of relying on passiv skin contact, António partially presses the grapes, allowing the remaining 10-15% of juice to rest inside the skins for one week. The wine is made exclusively from the second pressing of these grapes—and still maintains vinous elegance despite this rustic and atypical technique.

RATING HISTORY: NV 92W&S; 2020 90WE, 90WA; 2018 90WS

GRAPE: A field blend of Arinto, Roupeiro, Verdelho, Antão Vaz, Alicante Branco, Trincadeira-das-Pratas, and Fernão Pires from sustainably farmed vines ranging from 25 to 50 years in age.







TASTING NOTES The wine presents a warm honey-orange hue, with an expressive nose bursting with candied orange and quine aromas. On the palate, apricot, Asian pear, and tangerine bring lively, vibrant flavors, layered with a hint of anise and a subtle granitic grip that adds texture. This wine shows an appealing balance, with a bright, angular flow that tapers off into a refreshing, saline finish, leaving a lasting impression of freshness.





ALCOHOL CONTENT: 12.



5%

UPC CODE: 5600301740916