OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

O Iluminista Tinto



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?: "O Iluminista," or "the Enlightened One," embodies Fitapreta's guiding principle of "sense of place," which is reflected in their wines. This wine showcases an authentic, terroir-driven blend of Alentejo grapes, including Alicante Bouschet, Aragonez, Trincadeira, Castelão, and Moreto.

RATING HISTORY: 2024 91WA, 91TA; 2021 90WA; 2019 90WE, 90WA; 2018 91JS, 90WE; 2017 89WS; 2015 90WA & IWR; 2013 88WA

GRAPE: 30% Alicante Bouschet, 20% Aragonez, 20% Trincadeira, 20% Castelão and 10% Moreto. The vines are cultivated in soils that are composed mainly of schist (70%) and granite (30%).

PAIRING SUGGESTIONS: This wine pairs well with grilled red meats like lamb and beef, enhancing their richness. Aged cheeses such as Manchego or sharp cheddar elevate its complex flavors, while hearty vegetarian dishes highlight its earthy notes. It also complements moderately spicy cuisines, like Moroccan tagines, and dark chocolate or caramel desserts that echo its toffee characteristics.

VINIFICATION AND AGING: Grapes are hand-harvested at night, followed by selection on a sorting table. The fermenting vessel is filled by gravity, and both alcoholic and malolactic fermentations occur spontaneously. The wine undergoes a 20-day maceration.

PRODUCTION: 24,300 bottles



LOCATION, SOIL, CLIMATE: The Alentejo is a vast region in southeastern central Portugal, recognized as one of the country's agricultural centers. It features an Atlantic-Mediterranean climate, characterized by significant temperature variations between day and night. This diurnal range fosters a natural balance of maturity and freshness in the fruit. The region benefits from approximately 3,000 hours of sunshine annually, with only 600mm of rainfall—less than 15% of which occurs during the growing season. The vineyards are situated on rocky schist soils at elevations of 300-400 meters above sea level.

TASTING NOTES Deep violet color. The nose is intense with fresh black fruit and hints of dried herbs. On the palate, it is full-bodied, rich, and luscious, with notes of toffee and a finish that reveals firm, rounded tannins.

ALCOHOL CONTENT: 14%

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