



Regional Alentejo Wine

Bio White 2022



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Continuing a winemaking tradition that has existed in the Évora region since time immemorial, the Eugénio de Almeida Foundation is the heir to a long and distinguished history in the wine sector. Viticulture has been part of the productive heritage of Casa Agrícola Eugénio de Almeida since the late 19th century. In tribute to its founder, Vasco Maria Eugénio de Almeida, EA is a brand that brings together tradition and modernity. It is unmistakably Alentejo. As part of its commitment to protecting natural resources and promoting sustainable viticultural practices, the Foundation produced its first organic wine in 2015.

Varieties: Assario (Malvasia Fina) (65%) and Arinto (35%)

Soil Type: Granite

Analytical Data: Alcohol (%) – 12.0; Total Acidity (g/l) – 6.1; pH – 3.29; Total Sugar (g/l) – 0.5

Vines: 30 Years Old

Harvest Notes: 2022 was one of the most hot and dry years that has been registered throughout Western Europe. In Portugal, the first 9 months were dry, with 80% of the territory in severe drought between May and August, contrasting with the episode of intense rain during the harvest, posing as a real challenge for viticulture. In the period of vegetative rest, the winter was balanced, even though there was little precipitation. The pleasant spring temperatures created an early bud break and rapid development of the vines. Summer was extreme, with a lack of water and tormented by various heat waves in August, impacting the vines with smaller grapes and difficult maturation that was quite diverse. This was a year of patience and courage in the vineyards. The final perspective of the harvest was different, with a progression of balanced maturation and quality after the September rain, where the Alentejo's native varieties showed their resilience, revealing their quality.

Winemaking: Hand-harvested grapes were cooled to 12°C. Whole clusters were pressed, with the press loaded by gravity, and only the free-run juice and low-pressure fractions were selected for clarification and subsequent fermentation in stainless steel tanks. No malolactic fermentation occurred.

Aging: In stainless steel tanks for 12 months on lees.

Tasting Notes @jan2024

Straw-green in color. The nose is elegant yet expressive, showing ripe citrus and tropical fruit aromas, layered with vegetal notes and a subtle mineral edge reminiscent of struck flint. On the palate, it displays excellent freshness, with vibrant citrus fruit beautifully balanced by lively, expressive acidity.

Drinking Range: 2024 to 2028

Serving Temperature: 10°C to 12°C

Winemakers

Pedro Baptista | Duarte Lopes

