

## **Ervideira, Sociedade Agrícola Lda.**

### **Short historical note**

The properties of "Monte da Ribeira" (Vidigueira) and "Herdadinha" (Reguengos de Monsaraz), belong to the Leal da Costa family, directly descendants of Conde D'Ervideira, successful alentejano farmer from late XIX century, early XXth.

The Conde D'Ervideira, who got the title from D. Carlos I for his duties as director of service institutions and social care, which he ran in the district of Évora, initiated the wine production in 1880, attested by the bottles still exhibited at the company's actual winery.

Until middle XXth century the production was conducted by the actual owners' grandfather. In the 1950s there was an interregnum of wine production, being the land rented up to 1974, time when they were expropriated by the agrarian reformulation post 25th April.

In 1986 both properties returned to their owners, deaped into a degradating and abandoned scenery. Along with the support and will from the whole family, a technical and economical program took place, capable of regaining the winemaking tradition, planting a new vineyard of about 80 ha (197 680 acres).

Between 1994 and 2002, large new vineyards were planted and the 1986 vineyard was reorganised in order to obtain more quality potential, accomplishing an over area of 160 ha of planted vineyards according to modern techniques, with Integrated Protection treatments, assuring the most respect for the environment.

From these vineyards, in 1980, there were obtained the grapes which started the first particular wine production, under the technical responsibility of the winemaker Paulo Laureano. There were then produced 25 000 bottles "Vinha D'Ervideira" red wine, which go into the medium/ high market range, obtaining high classifications in tasting notes, in specialized magazines.

In 2002, the construction project of the Ervideira winery in the "Herdade da Herdadinha", S. Vicente do Pigeiro parish, Évora district, takes place. In these winery the most national innovating technologies prevails, from the reception to the bottling and keeping.

With the well defined goal of producing more and the best, Ervideira is nowadays solidly implanted in the market, offering great quality and fair price wines.

From the about 800 thousand bottles actually produced, 40% are destined to the external market, which is composed by countries like Brazil, Canada, United States and Mexico; Germany, Belgium, Slovenia, Spain, France, Netherlands, Luxemburg, United Kingdom, Chek Republic, Sweden and Switzerland; Cabo Verde, Angola and Mozambique; and also Macau/ China. Ervideira is always fomenting new contacts, with the main objective of establishing commercial relations with other countries.

Having still growing potential, Ervideira previews to achieve a production of a million bottles in 2008, happily contributing for the good name of its origin: Alentejo.

### **The vineyards - Raw material**

Ervideira owns 160ha of vineyards, divided by the land zones of Vidigueira (110ha) and Reguengos (50ha). Here the weather is continental - mediterranean, with the rain season mainly between November and February, and a very dry summer. In the soil, the red schist, schist and granite predominate.

The red grape varieties represent 3/4 of the production, being the Trincadeira and the Aragonez the predominants, followed by the Alicante Bouschet, Cabernet Sauvignon, Touriga Nacional, Alfrocheiro, Tinta Caiada, Syrah, and Castelão. In the white grapes, the typically regional noble varieties stand out, like Antão Vaz, Roupeiro, Arinto and Perrum.

### **The Winery - The winemaking**

The harvesting, done when the grapes maturation grade is the ideal, is done with a vintage machine, whilst the grapes are transported to the winery by fridge trucks. This transport assures its arrival in 2 hours time, without any signs of fermentation beginning and at the exact amount for its processing, at the modern and functional winery.

The winemaking is made in inox vats, using selected yeast and controlled temperature. The fermentation of reds can occur in mechanical presses, vertical vats where fermentation is done using CO<sub>2</sub>, produced during its proper fermentation; or in horizontal rotating vats, with total gravity function, reducing the use of pumps. After the fermentation, it follows an ageing in oak casks and afterwards in bottles, in a specific wine-cellar, having a controlled temperature and humidity, under total protection from solar radiation.

The fermentation of white wine is longer, from 20 to 25 days, and it's totally done in fridge camera, having a temperature control for no more than 12°C. Later on, the stability is also done in cold, for a week, at a temperature of 5°C below zero.

### **The products - The wine**

In Ervideira winery is produce red and white wine, of medium/ high quality and it has available for market the following references: Conde D' Ervideira, Vinha D'Ervideira, Lusitano, Terras D' Ervideira, Castas D' Ervideira, Espumantes Ervideira.

### **Ervideira, Sociedade Agrícola**

Ervideira is a commercial share holder society, seated in Évora, fully hold by Maria Isabel Leal da Costa and her six sons, José Leal da Costa, Isabel Leal da Costa, Manuel Leal da Costa, Pedro Leal da Costa, Maria Leal da Costa e Duarte Leal da Costa.