

# OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

## Maçanita Tinto



Joana Maçanita is a dynamo. Her energy, intense focus and passion for every facet of life are infectious—and nowhere is this more apparent than in the wines she makes. Her dedication to her craft is eclipsed only by her talent, and her project in the Douro Valley is a perfect showcase for her full-speed-ahead, accept-no-substitutes style. Working with her brother Antonio, Joana sources from old vineyards spread across the three subzones of the Douro Valley. In search of freshness and minerality above all else, Joana uses classic Douro grape varieties, sourced from plots planted at high altitudes. The wines that result are balanced, elegant, and a transparent expression of true Douro terroir.

**WHAT MAKES THIS WINE UNIQUE?:** This is a fresh, balanced rendition of a classic Douro red. Preserving the intrinsic bent toward the richness and power of the Douro, all while showcasing balance, minerality and elegance.

**RATING HISTORY:** 2021 90 WA; 2019 91 WE "Best Buy", 90 WA; 2018 89 WA

**GRAPE:** 55% Touriga Nacional, 25% old-vine field blend (80+ years), and 20% Sousão. Vines planted to schist and granitic soils at 200-600m (650-2,000 ft) elevation. Vine age ranges from 20-80+ years old.

**PAIRING SUGGESTIONS:** This is a rich, dark fruited wine that pairs beautifully with grilled and roasted meats and richer game dishes.

**VINIFICATION AND AGING:** Hand harvested. Cold soak fermentation using wild yeasts, with 20 days maceration. Aged for 12 months, 100% in stainless steel.

**LOCATION, SOIL, CLIMATE:** Some of the vines tended at an altitude of 200m to 540 m altitude in schist soils, and others at 600m altitude in granitic soils elevation, both in Cima Corgo, Douro. This is a subregion that experiences extreme highs and lows from a temperature standpoint, with some of the greatest day-night temperature delta in Portugal. As such the fruit experiences extended hangtime.

**TASTING NOTES** Deep violet. On the nose, redolent of black and blue fruit tinged with violets and wet stone. On the palate, rich but balanced, with fresh acidity coupling the dark blueberry and plum fruit. Finishes long and spicy, with a big dose of flowers and minerals.

**ALCOHOL CONTENT:** 13.5%

**UPC CODE:** 5600789937013

