

Maçanita Touriga Nacional Em Rose



Antonio Maçanita is one of the most dynamic, brilliant young winemakers in Portugal, crafting wines everywhere from the Azores archipelago to Alentejo. It turns out he's also a master at navigating sibling rivalry... or perhaps it's his sister that is the diplomat! In the Douro, this brother and sister team has managed to pool their considerable winemaking talent to showcase the breadth of terroir in the oldest classified European appellation. Sourcing from sites spread across the 3 subzones of the Douro, the Maçanitas use classic Douro grape varieties with modern winemaking techniques to produce wines of balance, elegance and true Douro character. Somehow managing to combine Antonio's wink-and-nod irreverence and Joana's steadfast pursuit of preserving Portuguese winemaking traditions, this brother and sister team has captured the spirit of the Douro as only they are able.

WHAT MAKES THIS WINE UNIQUE?: Maçanita's Touriga Nacional em Rose is an exuberant, juicy glass of summertime, crafted from the "king of Portuguese grapes," Touriga Nacional. Most often used to craft ripe, rich reds, in rosé form, Touriga showcases its floral and mineral side in exceedingly refreshing fashion. Minimal maceration and careful, slow cold fermentation yield a wine which is classic Touriga, yet completely new.

RATING HISTORY: 2017 90WA

GRAPE: 100% Touriga Nacional. Vines planted to schist soils at an average altitude of 200m (660 ft) elevation.

PAIRING SUGGESTIONS: Maçanita Touriga Nacional em Rose is a wine made for warm weather celebrations! Delicious as an aperitif, this wine is also a great pair with raw seafood preparations and fresh vegetables.

VINIFICATION AND AGEING: All bunches are inspected for quality on a sorting table before they are gently crushed and moved by gravity into temperature controlled stainless steel vats. Following a maceration period of 3 to 6 hours, the lightly colored juice is run off the skins and slowly fermented at 12°C to preserve the full aromatic expression

PRODUCTION: 450 cases

LOCATION, SOIL, CLIMATE: Vines tended in schist soil at 150-300m (330-1000ft) elevation 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 Saturated rose-pink. On the nose, fresh crushed strawberries, Bing cherries and cherry blossom aromas leap from the glass. On the palate, juicy and fresh, with beautiful texture and balance. Sour and Bing cherry, fresh and macerated strawberries, and a touch of white pepper spice all in abundance.

ALCOHOL CONTENT: 13.0%

UPC CODE: 5600789937105

