

MAÇANITA

IRMÃOS E ENÓLOGOS

brother & sister
one wine two winemakers

FACT SHEET

é SOUSÃO
ou será vinhão?

2021

GRAPE VARIETAL: 100% Sousão

CONCEPT: Teinturier grape from the North of Portugal - "there's a old saying that it came from the River Lima' shores" - wrote Girão in 1822. It also says that it has so much colour that with the skins you can "make an excellent ink to cover wine with lack of colour", like it was describing the actual role of the Sousão in the Douro region. Further north the same grape with a rustic name of Vinhão, you drink it raw, extreme and proud as one of the last rural bastion. So... is this the Sousão or the Vinhão?

DENOMINATION: DOC - Douro.

ORIGIN: Cima Corgo, 270m altitude, 70m above the river.

VINIFICATION: All grapes are hand-picked into 18kg cases. In the winery lagar fermentation with cold maceration and aged 100% in new french oak barrels for 14 months.

TASTING NOTES: Ruby elegant and intense colour like only the Sousão can give. Fresh altitude aroma in the aroma. The attack is velvet, with a good mid palate and persistent finish.

RELEASE: 2000 bottles in April 2023.

ALCOHOL: 13.0%

CONSERVATION AND SERVICE: Store at 12°C to be served at 16°C and drink at 18°C.

FOOD PAIRING: Matches well with pot meats, game and lamb.

WINEMAKERS: Joana Maçanita and António Maçanita.

CONTACTS:

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