

FACT SHEET

How to include in the wine list:

António Maçanita, Caracol dos Profetas, DOP Madeirense, Ilha de Porto Santo, Profetas e Villões, 2025.

VARIETAL: Caracol.

PORTO SANTO & "PROFETAS"

The island of Porto Santo emerged 14 million years ago in the Atlantic Ocean, being geologically one of the oldest islands in the Portuguese archipelagos. It was also the first to be discovered by Zarco in 1418. The ancients say it was here that the ripest grapes were harvested for the wine that made these islands famous. Today there are less than 14 hectares left, farmed by a group of resisters. In the neighbour island the people of Porto Santo are known as the "Prophets", an ancient nickname that has never made more sense when you see these old vineyards planted by the sea, close to the ground, protected from the ocean and the wind by rock walls (crochet walls) or by ingenious cane structures.

CARACOL DOS PROFETAS

Caracol is one of the traditional varieties of the island of Porto Santo. There are several stories and myths about its potential origin, such as a claim that a certain Mr. Caracol brought and planted it. António Maçanita's insatiable curiosity led him to analyze the microsatellites, which demonstrate Caracol's enormous genetic proximity to Listrão, differing only in one out of 20, indicating that they may have the same parent or that one could be the parent of the other. As for the name, the reason for Caracol may also be found in research in old literature. Gaspar Frutuoso stated in 1580: "there are many vineyards that yield good grapes; they breed many white snails in them in such a way that, in some parts, they cover the grape clusters so much that the berries cannot be seen."

ALCOHOL: 11,5% Vol.



VITICULTURE

Training: traditional low trellis vines, close to the ground, protected from strong winds by reed beds or crochet walls. Vineyards are 40-80 years old. The soils are clay-sandy limestone with a pH>8.5.

WINEMAKING

The grapes were hand-harvested and vinified on the island of Porto Santo. Strict selection in the vineyard, with some vineyards harvested more than once, picking the ripest grapes first and the remaining ones in a second harvest. Whole bunches were pressed directly into settling tanks, separating three fractions, without any use of SO₂ until the end of fermentation, to allow for pre-oxidation of the must and a fuller spontaneous fermentation. The musts fermented part in horizontal stainless steel tanks, on lees, with capacities ranging from 250L to 1000L, and the second presses in used barrels, where they remained in contact with the lees for a total ageing of 9 months.

PRODUCTION

2 586 numbered bottles of 0.75L launched in August 2026.

TASTING NOTES

Pale yellow color. Intense and fresh nose, with floral notes combined with iodine and gunpowder profiles. Fresh and crisp attack, with excellent freshness and acidity.

FOOD PAIRING

Excellent with fresh dishes, ceviches, carpacios, oysters, clams, and grilled white fish.

STORAGE AND SERVICE

Store at 6-8°C and serve at 10°C.

ANALYSIS

Sulfites: SO₂ <50 mg/L
 (EU biologic/organic standards <150 mg/L; demeter standards <90 mg/L).

WINEMAKING: ANTÓNIO MAÇANITA
 JESSICA LEA MESQUITA