

FACT SHEET

VARIETAL

Caracol.

WINE'S HISTORY

Caracol is one of the traditional varieties on the island of Porto Santo. There are several stories and myths about its potential origin, from a Mr. Caracol who brought it and planted it. However, the scientific bibliography seems to link this variety with the "Cédres" variety and, when analyzed, it seems to have a genetic relationship very close to Listrão, and could be a possible descendant from the Canaries. The little information we have is that it has existed in Porto Santo for longer than memory remembers.

"Fazendas da Areia" refers to the plots where our best grapes from this harvest come from, with "Fazenda" being the term used locally to designate place, small property, farm and "Areia" the type of soil existing in these places, limestone sandstones resulting from the accumulation over millions of years.

Porto Santo island

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 that it was from here that the ripest grapes were harvested for the wine that made famous these islands. Today there are less than 14 hectares left, farmed by a group of resitants. 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.

VITICULTURE

Conduction: Traditional low-lying vines, close to the ground, protected from strong winds by reedbeds or crochet walls.

Age of the Vines: 40-80 years old.

Soils: Clay-Sandy textured limestone soils pH>8.5.



WINEMAKING

The grapes were harvested manually, on a Saturday in the island of Porto Santo, chosen bucket by bucket and loaded onto a cold truck, for transport by boat to the island of Madeira (since it is not legal to make wine in Porto Santo). At 1:00 am, whole bunch press to decantation deposits inside a refrigerated container, with three pressing fractions being separated, without any use of SO₂. The first and second press fractions were fermented in 228 L used French oak barrels. Aged for 10 months.

PRODUCTION

1 200 numbered bottles of 0,75L released in July 2022.

ALCOHOL: 12,5% Vol.

TASTING NOTES

Crystalline straw yellow color. Intense nose, citrus notes, orange peel with some iodine and gunpowder. Fresh, textured attack, unctuousness, concentration in the mid-tasting, good freshness and persistence.

GASTRONOMY

An Atlantic wine with limestone soils, which asks for a pairing with sea products such as scallops, clams, shellfish, which in its preparation include warm flavors, such as semi-fat fish already with some intensity.

STORAGE AND SERVICE

Store at 6-8°C to drink at 10°C.

ANALYSES

40<SO₂<60 mg/L (EU biologic/organic standards <150 mg/L; demeter standards <90 mg/L).

Gluten free.

WINEMAKER: ANTÓNIO MAÇANITA