

MAÇANITA

IRMÃOS E ENÓLOGOS

brother & sister
one wine two winemakers

FACT SHEET

Letra 

Red 2021

GRAPE VARIETALS: More than 20 red and white varieties mixed.

CONCEPT: In 1875, Visconde de Villa Maior wrote the following: I have no doubt to advise when planting red varieties to produce fine red wine, one should not exclude from your plantation a small fraction (1/10) of white fine grapes. The result is definitely a finer red wine than others with only red grapes.

ORIGIN: Cima Corgo, 480m - 720m altitude.

DENOMINATION: DOC - Douro.

VINIFICATION: Cold soak, spontaneous fermentation in small lagar, post maceration on skins 28 days. Ageing 12 months stainless steel.

TASTING NOTES: Open ruby color, aroma of mineral notes, white flowers and red fruit. In the mouth it is fresh and lively, with a well marked acidity, showing intensity and concentration of aroma of the old vines.

RELEASE: 2 336 bottles in July 2022.

ALCOHOL: 13,0%.

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

FOOD PAIRING: Matches well with dark colored fish, tartar and grilled meats. Cheeses and slightly sweet desserts.

WINEMAKERS: Joana Maçanita and António Maçanita.

CONTACTS:

MAÇANITA VINHOS, Lda

Peso da Régua - Portugal

Telf: +351 213 147 297

Telm: +351 917 023 127

E-mail: geral@macanita.com / export@macanita.com

