

FACT SHEET

How to include in the wine list:

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

VARIETAL: *Listrão.*

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 "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 "crochet" rock walls or by ingenious cane structures.

O LISTRÃO DOS PROFETAS

The Listrão dos Profetas wine comes from these ancient vineyards that are over 80 years old, representing our first attempt in this unique terroir.

VITICULTURE

Training: traditional low trellis vines, close to the ground, protected from strong winds by reed beds or crochet walls.

Age of the vineyards: more than 80 years.

Soils: clay-sandy limestone with a pH>8.5.

ALCOHOL: *11,5% Vol.*

PRODUCTION

1 766 numbered bottles of 0.75L released in September 2026.



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 on lees, in horizontal stainless steel tanks of 250L to 1000L, and barrels of 228L where they remained for a total ageing of 11 months.

TASTING NOTES

Pale yellow color and an intense nose with saline, mineral notes of gunpowder and iodine. On the palate, it has a full-bodied and textured attack, with the aromas repeating in the retronasal. It exhibits superb persistence.

FOOD PAIRING

As an Atlantic wine with limestone soils, it pairs well with seafood such as scallops and clams, as well as shellfish with firm texture. It complements dishes that include warm flavors, such as semi-fatty fish with some intensity.

STORAGE AND SERVICE

Store at 6-8°C and serve at 10°C.

ANALYSIS

Sulfites: 30 <SO₂< 60 mg/L

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

WINEMAKING: ANTÓNIO MAÇANITA
JESSICA LEA MESQUITA