MAÇANITA

IRMÃOS E ENÓLOGOS

brother & sister
one wine two winemakers



FACT SHEET

Os Canivéis

Red 2023

VARIETIES: Field blend 17+ varieties.

CONCEPT: Os Canivéis is a set of parcels in Carlão, Cima Corgo, where the soil is transitioning from schist to granite. These old vineyards have a field blend of 17 + grape varieties. The outcome is a unique wine that excites for what is yet to be explored in the Douro region and for the conservation and durability of this Douro that, despite being undervalued, for us, has just as much or even more value!

DENOMINATION: DOC - Douro.

ORIGIN: Carlão, Cima Corgo. Vineyards with 80-92 years old at 520m altitude; soils transitioning from schist to granite, average production of 1800 kg/ha.

VINIFICATION: Horse plowing. Manual harvest for 18kg boxes. Partial destemming of the grape combined with whole bunch, maceration for 40 days. Ageing for 18 months in neutral French oak barrels.

TASTING NOTES: Light ruby-violet color, open, with notes of fresh fruit and dark chocolate. In the mouth it starts creamy, with firm and long tannins.

RELEASE: 2 116 bottles in February 2026.

ALCOHOL: 13% Vol.

STORAGE AND SERVICE: Store at 12ºC, serve at 16ºC and drink at 18ºC.

FOOD PAIRING: Pairs well with dark meats, Asian food and spicy cheeses.

ANALYSES: 50<SO2<60 mg/L (biologic/organic standards <100 mg/L; demeter standards <70mg/L).

WINEMAKERS: Joana Maçanita and António Maçanita.

CONTACTS:
Maçanita Vinhos, Lda.
Quinta Senhora do Carmo
5085-207 Covas do Douro
Phone: (+351) 915 292 751 / 913 582 457
E-mail: adega@macanita.com / export@macanita.com