

FACT SHEET

How to include in the wine list:

António Maçanita, Sercial dos Villões, DOP Madeirense, Ilha da Madeira, Profetas e Villões, 2025.

VARIETAL: Sercial (aka Esgana-Cão).

MADEIRA & "VILLÕES"

The island of Madeira emerged 5.6 million years ago in the Atlantic Ocean, with its soils being acidic and volcanic. Known as a maritime route to the Americas and the India, it was a mandatory stop for supplies and the wonderful Madeira wines that brought it fame.

The name "Villões" is the nickname that the inhabitants of the small island in front, Porto Santo, with only 3 thousand inhabitants in contrast to Madeira's 300 thousand, give to the Madeirans. The name comes from the word "vila" (city) and has gained a double connotation today from the part of the "Profetas" (people from Porto Santo).

SERCIAL DOS VILLÕES

The Sercial grape variety is part of the ancient vine planting of Madeira Island and is still the foundation for the wines that have made this island famous. Known for its high acidity, it has earned the name Esgana-Cão "Dog Strangler" outside of Madeira Island.

From a genetic point of view, it appears to be an ancient grape variety, as it is the progenitor of the Cercial grape.

ALCOHOL: 12% Vol.

FOOD PAIRING

Fresh, very mineral, and saline. High acidity, making it a good match for seafood and fatty fish.



VITICULTURE

Training: traditional trellis vines on the slope.

Age of the vineyards: around 30 years old.

Soils: Volcanic soils, leptosols, or andosols; acidic pH.

Location: Seixal, on the north side of Madeira Island, at 700m from the sea.

WINEMAKING

The grapes were harvested manually on Madeira Island and transported in 40 kg boxes to Porto Santo Island. Selected on a sorting table, direct pressed whole clusters into decantation tanks, with three fractions being separated, without any use of SO2 until the end of fermentation, allowing for a pre-oxidation of the must and a more complete spontaneous fermentation. The must fermented in 500-liter horizontal stainless steel vats and one 228-liter barrel, with total lees aging for 9 months.

AGING

9 months, 88% in stainless steel and 12% in new French oak barrel.

PRODUCTION

4 833 numbered bottles released in September 2026.

TASTING NOTES

Clean, lemon-yellow color. Pure mineral aroma, citrus with notes of pitanga. Tense attack, acidic with prominent salinity. Good persistence.

ANALYSES

*Sulfites: SO2 T <70 mg/L
(EU biologic/organic standards <100 mg/L; demeter standards <70 mg/L).*

WINEMAKING: ANTÓNIO MAÇANITA
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