

FACT SHEET

How to include in the wine list:

António Maçanita, Tinta Negra dos Villões, IGP Terras Madeirenses, Ilha da Madeira, Profetas e Villões, 2025.

VARIETAL: Tinta Negra aka Molar (Colares), Saborinho (Azores), Tinta Bastarda (Canary Islands).

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).

TINTA NEGRA DOS VILLÕES

The grape Tinta Negra is part of the ancient composition of grapes of the Madeira Island, still being today the base for the wines that make this island famous. Rare, it is also found in small quantities in other regions close to the ocean, being known as Molar in Colares, where it is almost extinct, or Saborinho in the Azores, where it's being recovered, and Tinta Bastardo in the Canary Islands, with little expression. Do not mistake this varietal with Bastardo (aka Trosseau), its half-sister.

ALCOHOL: 11% Vol.

**VITICULTURE**

Training: traditional trellis vines.

Age of the vineyards: around 40 years old.

Soils: Volcanic soils, leptosols, or andosols; pH between 4.6 and 6.3 (neutral to slightly basic).

Location: originating from three plots, in Estreito de Câmara de Lobos and São Vicente.

WINEMAKING

The grapes were harvested manually in Ilha da Madeira, transported in 20kg boxes to Ilha do Porto Santo and selected at a sorting table. Destemmed 70% and whole bunch 30%. Fermentation occurred spontaneously, followed by 40 days of maceration.

AGING

8 months, 70% in used French oak barrels and 30% inox.

PRODUCTION

10 066 numbered bottles released in July 2026.

TASTING NOTES

Bright ruby color. Intense nose, with notes of freshly crushed strawberry and some vegetal hints. Fresh attack, textured, good acidity, with the aromas from the nose repeating. Excellent persistence.

FOOD PAIRING

Very elegant and fresh, excellent for transitioning fish and meat.

ANALYSES

Sulfites: 45 <SO₂<70 mg/L

(EU biologic/organic standards <100 mg/L; demeter standards <70 mg/L).

WINEMAKING: ANTÓNIO MAÇANITA
JESSICA LEA MESQUITA