

MAÇANITA

IRMÃOS E ENÓLOGOS

brother & sister
one wine two winemakers

FACT SHEET

Quanto +

Arinto + gosto de ti 2018

GRAPE VARIETALS: 100% Arinto

CONCEPT: Arinto is a symbol of purity, gut and tension. It is believed that the origin of this grape is down south where Wellington stopped Napoleon and made this grape famous within the English Empire. Today we can say that it is one of the most widespread and recognized grapes in Portugal, working as the backbone profile in most of the regions. This is an Arinto from the Douro, harvested at 550m, in its most extreme version. Born with mountain character and boldness and later given time to grow. It is a very pure form of Arinto and...

... the more Arinto, the more we like it!

DENOMINATION: DOC - Douro.

ORIGIN: 550 m high, Douro Superior

VINIFICATION: The grapes are harvested by hand and transported in 18Kg boxes. Direct press of whole bunch, cold decanting, barrel fermentation with băttonage. Ageing for 18 months on fine lees in new french barrels followed by 7 months in bottle before the release.

TASTING NOTES: Citric yellow color, fresh and mineral aroma with some creamy notes. The attack is dense, rich with good acidity.

RELEASE: 2.000 bottles in March 2020.

ALCOHOL: 12,5%

CONSERVATION AND SERVICE: Store at 6-8°C ro be served at 10°C and drink at 12°C.

WINE PAIRING: Matches well with grilled or oven dishes.

WINEMAKERS: Joana Maçanita e António Maçanita

CONTACTS:

MAÇANITA VINHOS, Lda

Peso da Régua - Portugal

Phone: +351 213 147 297

Cell: +351 917 023 127

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

