

MAÇANITA

IRMÃOS E ENÓLOGOS

brother & sister
one wine two winemakers

FACT SHEET



As Olgas

Red 2018

VARIETIES: Field blend 11 varieties.

CONCEPT: Maçanita is the project of a brother and sister, both winemakers, who are exploring the Douro terroirs. There are so many and so different that in 1935 started a system of classes from letter A to F, with the right to Port wine, and below Letra F without right, a classification that continues until today. "Letra A" are the most mature plots that brought so much fame to the Douro; "Letra F" and following are the opposite. With less power and concentration, they were neglected. But there are still forgotten treasures, vines planted in other times that confirm that there are several Douros. This is one of those vineyards.

DENOMINATION: DOC - Douro.

ORIGIN: Carlão, Cima Corgo. Vineyards with 90-110 years old at 480m altitude, soils transitioning from schist to granite; average production 1200kg/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 red fruit and balsamic aromas. In the mouth, volume, texture and great depth. Firm and persistent tannins.

RELEASE: 1.626 bottles in February 2022.

ALCOHOL: 13,0% Vol.

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

FOOD PAIRING: Pairs well with spicy red meats, game dishes and cheeses.

ANALYSES: 40<SO₂<50 mg/L (biologic/organic standards <100 mg/L; demeter standards <70mg/L).

WINEMAKERS: Joana Maçanita and António Maçanita.

CONTACTS:

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