

MAÇANITA

IRMÃOS E ENÓLOGOS

brother & sister
one wine two winemakers

FACT SHEET

As Olgas

White 2021

VARIETIES: Field blend 13 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 440m altitude, granitic soils, average production 1200kg/ha.

VINIFICATION: Horse plowing. Manual harvest for 18kg boxes. Direct press of whole bunch, cold decanting, spontaneous fermentation in barrels with bâtttonage. Ageing for 12 months in neutral French oak barrels.

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

RELEASE: 333 bottles in maio 2023.

ALCOHOL: 13,0% Vol.

STORAGE AND SERVICE: Store at 6-8°C, serve at 10°C and drink at 12°C.

FOOD PAIRING: Pairs well with baked fish or salted fish. Seasoned white meats and soft cheeses.

ANALYSES: 70<SO₂<80 mg/L (biologic/organic standards <150 mg/L; demeter standards <90mg/L).

RATINGS & REVIEWS

91 Robert Parker's Wine Advocate

WINEMAKERS: Joana Maçanita and António Maçanita.

CONTACTS:

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