

# MAÇANITA

IRMÃOS E ENÓLOGOS

brother & sister  
one wine two winemakers

## FACT SHEET

*Letra* 

Red 2022

**GRAPE VARIETALS:** More than 20 red and white varieties mixed.

**CONCEPT:** In 1875, Visconde de Villa Maior wrote the following: I have no doubt to advise when planting red varieties to produce fine red wine, one should not exclude from your plantation a small fraction (1/10) of white fine grapes. The result is definitely a finer red wine than others with only red grapes.

**ORIGIN:** Cima Corgo, 480m - 720m altitude.

**DENOMINATION:** DOC - Douro.

**VINIFICATION:** Cold soak, spontaneous fermentation in small lagar, post maceration on skins 28 days. Ageing 12 months stainless steel.

**TASTING NOTES:** Open ruby color, aroma of mineral notes, white flowers and red fruit. In the mouth it is fresh and lively, with a well marked acidity, showing intensity and concentration of aroma of the old vines.

**RELEASE:** 9 333 bottles in June 2023.

**ALCOHOL:** 13,0%.

**CONSERVATION AND SERVICE:** Store at 12°C to serve at 16°C and drink at 18°C.

**FOOD PAIRING:** Matches well with dark colored fish, tartar and grilled meats. Cheeses and slightly sweet desserts.

**WINEMAKERS:** Joana Maçanita and António Maçanita.

### CONTACTS:

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