

MAÇANITA

IRMÃOS E ENÓLOGOS

brother & sister
one wine two winemakers

FACT SHEET

Malvasia Fina by António 2021

VARIETAL: 100% Malvasia Fina.

CONCEPT: Maçanita Vinhos is a project born from a brother and a sister both winemakers. Wines crafted by two hands. Some wines, although produced together, are the vision and passion of each brother. The Malvasia Fina has the reputation to oxidize easily, leading to its disappearance in various regions. In this Malvasia Fina, instead of protecting from oxidation, we promoted the oxidation by fermenting in horizontal tanks and in barrels. The wine kept on ageing without sulfur protection until bottling, replacing this with bâtonnage with lees.

DENOMINATION: DOC - Douro.

ORIGIN: Baixo Corgo - Poiares Village - the vineyards are 536m in altitude facing North. All vineyards overflow with freshness and richness.

VINIFICATION: Hand-picked grapes into 18kg cases. In the winery, whole bunch press. Fermentation 40% in oak barrels and 60% in horizontal stainless steel vats with lees contact. Ageing for 12 months on french oak barrels.

TASTING NOTE: Straw yellow colour showing tea and white plum aromas and some cherry notes. Dense and creamy mouth finishing with deep minerality.

RELEASE: 1.333 bottles in May 2023.

ALCOHOL: 13,0%

SERVICE: Store at 6-8°C to be served at 10°C

FOOD PAIRING: Serve with grilled fish or white meat dishes and also some more complex salads.

WINEMAKERS: Joana Maçanita and António Maçanita.

CONTACTS:

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