

MAÇANITA

IRMÃOS E ENÓLOGOS

brother & sister
one wine two winemakers

FACT SHEET

Os Canivéis

White 2021

VARIETIES: Field blend +17 varieties.

CONCEPT: Os Canivéis is a set of parcels in Carlão, Cima Corgo, where the soil is transitioning from schist to granite. These old vineyards have a field blend of +17 grape varieties. The outcome is a unique wine that excites for what is yet to be explored in the Douro region and for the conservation and durability of this Douro that, despite being undervalued, for us, has just as much or even more value!

DENOMINATION: DOC - Douro.

ORIGIN: Carlão, Cima Corgo. Vineyards with 80-92 years old at 510m altitude; average production of 1800 kg/ha.

VINIFICATION: Horse plowing. Manual harvest for 18kg boxes. Direct press of whole bunch, cold decanting, 25% barrel fermentation and 75% horizontal inox vats. Ageing for 12 months.

TASTING NOTES: Citrus yellow color, mild citrus aroma. In the mouth the attack is dense, with balanced acidity. Rich retro mid-tasting. Finishes up with good freshness and persistence.

RELEASE: 693 bottles in May 2023.

ALCOHOL: 12,0% Vol.

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

FOOD PAIRING: Matches well with fish or meat dishes and its acidity is a perfect match with simpler shell fish dishes.

WINEMAKERS: Joana Maçanita and António Maçanita.

CONTACTS:

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