

FACT SHEET

VARIETAL

Tinta Negra (aka Molar, Saborinho).

WINE'S HISTORY

This Rosé is produced from Tinta Negra grapes. The grape Tinta Negra is part of the ancient composition of grapes of this island, being still today the base for the wines that make this island famous. Rare, it is also found in small quantities in two other regions, always close to the ocean where it is known as Molar in Colares or Saborinho in the Azores, but it should not be confused with the varietal Negra Mole from the Algarve. It seems that its role in the past was to taint white wine in order to give it a golden hue very much in fashion at the time. Here, we are testing the potential of this grape in Rosé.

VITICULTURE

Conduction: trellis.

Age of the Vines: around 40 years old.

Localization: 50% from Estreito de Câmara de Lobos, on the south side of Madeira island and 50% from São Vicente, north of the island.

PRODUCTION

6500 numbered bottles of 0,75L released in March 2023.

ALCOHOL: 12% Vol.



WINEMAKING

The grapes were harvested manually, transported in 35kg boxes and selected at a sorting table. Destemming without crushing the grapes and then pressed. Decantation after 24 hours, fermentation in stainless steel between 14-16°C. Aging on lees for 6 months.

TASTING NOTES

Open ruby-rose color. Intense nose, notes of fresh crushed strawberry, some vegetable. Fresh, crispy, present acidity, excellent salinity. Great persistence.

GASTRONOMY

A rosé that is fresh, elegant and saline like few others. Ideal partner for fish dishes, seafood and salads. It has volume and structure for white meat dishes. Perfect for Indian, Thai and Sushi food.

STORAGE AND SERVICE

Store at <8°C to serve at <10°C and drink at 12°C.

ANALYSES

Sulphites: 50<SO₂<70 mg/L (EU biologic/organic standards <150 mg/L; demeter standards <90 mg/L).
Gluten-free.

WINEMAKER: ANTÓNIO MAÇANITA