



# Maçanita Vinhos, Os Caniveis Tinto Vinhas Velhas, Peso da Régua, Douro, Portugal, '2022`

Product code: `6694

## PRODUCER PROFILE

The Maçanita Vinhos project was created by characterful siblings, Joana and António Maçanita, in the Douro back in 2011.

Having worked together in over 14 wineries around the country, they wanted the new project to reflect their experiences and aspirations: lots of laughter, lots of arguments and an ethos of questioning the existing way of doing things. Over the intervening years, Maçanita Vinhos have managed to encompass the diversity of the terroir of the Douro Valley in its purest and most faithful form. The wines of Maçanita express each facet of this spectacular landscape: the “high-altitude Douro”, the “hot schist Douro”, the “cold granite Douro” all through indigenous grape varieties from old vines and a non-interventionist approach.

## VITICULTURE

Set in Carlão in the heart of the Cima Corgo, these remarkable vineyards — now between 80 and 92 years of age — sit proudly at 520 metres of altitude. Their roots delve into soils that shift gracefully from schist to granite, creating a unique terroir that shapes the wine's depth and character. With naturally low yields of around 1,800 kg/ha, each vine delivers exceptional concentration, purity and a true expression of place.

## WINEMAKING

Crafted through an exceptionally selective manual harvest, each 20-kilogram box carries only the finest fruit. Upon arrival at the winery, the bunches are meticulously inspected on a sorting table, ensuring that only pristine grapes continue their journey. They are then gently crushed and guided to the fermentation vats entirely by gravity, preserving their natural character by avoiding mechanical pumps. Fermentation unfolds spontaneously at a carefully controlled 12°C, a cool temperature that safeguards the wine's vibrant aromatic expression. The result is a wine that captures the purity, freshness, and authenticity of its origin—crafted with precision, respect, and an unwavering commitment to quality.

## TASTINGNOTE

This wine presents a light ruby-violet colour and an open, inviting nose with notes of fresh fruit and dark chocolate. On the palate, the attack is creamy and smooth, supported by firm, long-lasting tannins that lend structure and depth to the overall profile.

## FOOD MATCHING

Pairs well with dark meats, Asian food and spicy cheeses.



## TECHNICAL DETAILS

### Varieties:

Field Blend 100%

Vegetarian  
Vegan

### Features

**ABV:** 12.5%

**Closure:** Technical cork

**Colour:** Red

### Oak Ageing

**Time:** 12 Months

**Type:** French Oak 228 Litres

**% wine oaked:** 100

**% new oak:** None

**Style:** Still wine

**Case Size:** 6 x 75cl

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