



Maçanita Vinhos, Douro Tinto Reserva, Peso da Régua, Douro, Portugal, 2019

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

The vineyards are planted with traditional Douro grape varieties, including Touriga Nacional, Sousão, and a field blend from old vines over 80 years old. The combination of high altitude and varied soils contributes to the wine's balance, freshness, and minerality, reflecting the unique characteristics of the Douro terroir.

WINEMAKING

All grapes are hand-picked into 18kg cases. In the winery there is first a cold soak, spontaneous fermentation, post maceration on skins for 26 days. Aged 14 months in 10% new french oak barrels, 55% neutral and 35% inox.

TASTING NOTE

Deep ruby-violet colour, showing a concentrated aroma of dark fruits and floral notes. On the palate, concentrated ripe fruit with rounded tannins ending with a persistent finish.

FOOD MATCHING

Pairs beautifully with rich, savoury dishes thanks to its structure, complexity, and dark fruit character. Ribeye steak with rosemary and garlic as well as venison and wild boar.



Product code: 5643

TECHNICAL DETAILS

Varieties:

Sousão 64%
Touriga Nacional 30%
Field Blend 6%

Features:

ABV: 14%

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 14 Months

Type: French Oak
Barrels

% wine oaked: 55

% new oak: 10

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