

# Maçanita Tinto

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## THE FACTS

**COUNTRY:** Portugal

**REGION:** Douro

**APPELLATION:** Douro

**CEPAGE:** 55% Touriga Nacional, 45% Red Blend

**WINEMAKING:** Hand harvested. Cold soak fermentation using wild yeasts, with 20 days maceration.

**AGING:** 12 months, 100% in stainless steel

## THE STORY

Joana Maçanita is a dynamo. Her energy, intense focus and passion for every facet of life are infectious—and nowhere is this more apparent than in the wines she makes. Her dedication to her craft is eclipsed only by her talent, and her project in the Douro Valley is a perfect showcase for her full-speed-ahead, accept-no-substitutes style. Working with her brother Antonio, Joana sources from old vineyards spread across the three subzones of the Douro Valley. In search of freshness and minerality above all else, Joana uses classic Douro grape varieties, sourced from plots planted at high altitudes. The wines that result are balanced, elegant, and a transparent expression of true Douro terroir.

## THE SELLING POINTS

**AWARDS:** 90pts Wine Advocate

**PAIRINGS:** Grilled and roasted meats and richer game dishes

