

# Maçanita Mac Tinto



## THE FACTS

**COUNTRY:** Portugal

**REGION:** Douro

**APPELLATION:** Douro

**CEPAGE:** 50% Touriga Nacional, 25% Tinta Roriz, 25% Other

**WINEMAKING:** The vinification process begins with spontaneous fermentation, allowing natural yeast to initiate the fermentation. The wine undergoes skin contact for 15 days, extracting color, tannins, and flavors.

**ALCOHOL BY VOLUME:** 14.0%

**AGING:** 18 months in stainless steel tanks

## 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 ADJECTIVES

**AROMAS / FLAVORS:** Ripe floral notes and black fruit, complemented by red fruit aromas

**MOUTHFEEL:** Full-bodied & round

## THE SELLING POINTS

**SUSTAINABILITY:** Natural Fermentation

