

ANTÓNIO MAÇANITA – FAZENDAS DA AREIA

Madeira



APPELLATION: Madeirense

BLEND: Caracol

WINEMAKER: António Maçanita and Nuno Faria

VINEYARD: _____

Porto Santo is geologically one of the oldest islands of the Portuguese archipelago, formed 14 million years ago. The island is swept by strong Atlantic wind, so vines are trained close to the ground and protected by low stone walls or reed fences. Caracol is a traditional varietal on Porto Santo, thought to be related to Palomino Fino. “Fazendas da Areia” refers to specific plots of ancient sandy limestone, thought to be the best sites. Vines are between 40 and 80 years old. The climate is dry with little rainfall.

VITICULTURE: _____

Farming is traditional, the vineyards aren't certified but the approach is practicing organic. Weeding is done by hand with hoes, only copper and sulphur are used for disease prevention.

WINEMAKING: _____

The grapes are hand harvested, placed in a cold truck and transported by boat to the island of Madeira, as winemaking isn't allowed on Porto Santo. On arrival the grapes are whole bunch pressed in three separate fractions into refrigerated tanks and left to settle overnight. The following day the first and second press fractions are racked off their solids to 228 litre used French oak barrels, where they ferment with wild yeasts. The wine ages for 10 months in barrel before blending and bottling after a light filtration.

WEBSITE: <https://www.antoniomacanita.com>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Pronounced citrus nose with orange peel, gunflint and a salty edge. Bright and textured, and concentrated with fresh acidity and a long finish.