

ANTÓNIO MAÇANITA – CARACOL DOS PROFETAS

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. Vines are between 40 and 80 years old. Soils are sandy textured clay limestone.

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 to stainless steel vats, where they ferment with wild yeasts. The wine ages for 3 months on lees in 250 and 1000 litre steel tanks before blending and bottling after a light filtration.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

The nose is intense with floral and saline notes and a touch of gunflint. Fresh and crunchy on the palette with a long finish.