

# MAÇANITA

IRMÃOS E ENÓLOGOS

brother & sister  
one wine two winemakers

## FACT SHEET

### AS OLGAS Red 2016

**GRAPES:** Old vineyards with Touriga Nacional, Touriga Franca, Donzelinho Tinto, Touriga Francesa, Tinta Barroca, Tinta Carvalha, Bastardo.

**CONCEPT:** As if it were a musical piece, interpreting the work of others, is like picking up a song that has already been sung 1000 times. There are always different ways to sing. This ancestral vineyard has a delicate combination of notes, called chaste, which result in a Classic (wine consumption) of the Douro. A set of more than 20 notes, in which Donzelinha red, Bastardo and Tinta Carvalha are some of the ones we've heard play, say drink.

**DENOMINATION:** DOC - Douro.

**ORIGIN:** Carlão, 600 m high, vineyards with 85 to 100 years old, Cima Corgo

**VINIFICATION:** The grapes are harvested by hand and transported in 18Kg boxes. In the cellar, pressed with cold pre-maceration with stink. Ageing in neutral barrels for 18 months.

**TASTING NOTES:** Ruby color. Fresh nose where the barrel notes barely make themselves feel. Elegant attack with persistent but balanced tannins. The aftertaste is long and textured.

**LANÇAMENTO:** 1.188 bottles in September 2018.

**ALCOHOL:** 14,0%

**CONSERVATION AND SERVICE:** Store at 12°C to be served at 16°C and drink at 18°C.

**WINE PAIRING:** Paires well with red well seasoned meats or game dishes.

**WINEMAKERS:** Joana Maçanita and António Maçanita

**VITICULTURIST:** Antero Magalhães

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