

MAÇANITA

IRMÃOS E ENÓLOGOS

brother & sister
one wine two winemakers

FACT SHEET

Os Canivéis

White 2016

GRAPE VARIETALS: Old vineyards

CONCEPT: Os Canivéis, is a 60 years old small parcel, planted in Carlão - Douro at 600m altitude in granitic soils and it shows a rare 17 grape varietal composition which result in a unique wine that excites for whats still to explore in the Douro Region.

DENOMINATION: DOC - Douro.

SOILS: Schist soils.

ORIGIN: Carlão, 600 m altitude, 52 to 70 year old vineyards, Cima Corgo

VINIFICATION: Manual harvest into 18kg cases. Whole bunch press, cold settling, fermented and aged 75% inox and 25% new french oak barrels with bâtonnage for 9 months.

TASTING NOTES: Citric yellow colour with soft and citric aroma. Dense atck with well balaced acidity. Rich retro in the mid palate. Finishes with good freshness and persistence.

RELEASE: 1.333 bottles - February 2018

ALCOHOL: 13.0%

CONSERVATION AND SERVICE: Store at 6-8°C to be served at 10°C and drink at 12°C.

WINE PAIRING: Matches well with fish or meat dishes and its acidity is a perfect match with more simple and shell fish dishes.

WINEMAKERS: Joana Maçanita and António Maçanita

VITICULTURIST: Antero Magalhães

CONTACTS:

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