MAÇANITA

IRMÃOS E ENÓLOGOS

brother & sister
one wine two winemakers

FACT SHEET

é SOUSÃO 2015

ou será vinhão?

GRAPE VARIETAL: 100% Sousão

CONCEPT: Teinturier grape from the North of Portugal - "there's a old saying *that it came from the River Lima' shores*" - wrote Girão in 1822. It also says that it has so much colour that with the skins you can "*make an excellent ink to cover wine with lack of colour*", like it was describing the actual role of the Sousão in the Douro region. Further north the same grape with a rustic name of Vinhão, you drink it raw, extreme and proud as one of the last rural bastion.
So... is this the Sousão or the Vinhão?

DENOMINATION: DOC - Douro.

ORIGIN: Cima Corgo, 70 m altitude

VINIFICATION: All grapes are hand-picked into 18kg cases. In the winery lagar fermentation with cold maceration and aged 100% in new french oak barrels for 11 months.

TASTING NOTES: Ruby elegant and intense colour like only the Sousão can give. Fresh altitude aroma in the aroma. The attack is velvet, with a good mid palate and persistent finnish.

RELEASE: 1.200 bottles January 2017.

ALCOHOL: 12.5%

CONSERVATION AND SERVICE: Store at 12ºC to be served at 16ºC and drink at 18ºC.

FOOD PAIRING: Matches well with pot meats, game and lamb.

WINEMAKERS: Joana Maçanita and António Maçanita

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