

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Maçanita Touriga Nacional Em Rose



Joana Maçanita is a dynamo. Her energy, intense focus and passion for every facet of life are infectious—and nowhere is this more apparent than in the wines she makes. Her dedication to her craft is eclipsed only by her talent, and her project in the Douro Valley is a perfect showcase for her full-speed-ahead, accept-no-substitutes style. Working with her brother Antonio, Joana sources from old vineyards spread across the three subzones of the Douro Valley. In search of freshness and minerality above all else, Joana uses classic Douro grape varieties, sourced from plots planted at high altitudes. The wines that result are balanced, elegant, and a transparent expression of true Douro terroir.

WHAT MAKES THIS WINE UNIQUE?: Maçanita's Touriga Nacional em Rose is an exuberant, juicy glass of summertime, crafted from the "Queen of Portuguese grapes," Touriga Nacional. Most often made into ripe, rich reds, it shows off a different side in rosé form. The Touriga expresses its floral and mineral personality in refreshing fashion. Minimal maceration and careful, slow cold fermentation yield a wine which is classic Touriga, yet completely new.

RATING HISTORY: 2021 90 WA; 2020 88 WE; 2019 90 WA; 2017 90 WA

GRAPE: 100% Touriga Nacional. Vines planted to schist soils at an average altitude of 200m (660 ft) - 750m (2500 ft) elevation.

PAIRING SUGGESTIONS: Maçanita Touriga Nacional em Rose is a wine made for warm weather celebrations! Delicious as an aperitif, this wine is also a great pairing with raw seafood preparations, fresh vegetables and Asian food.

VINIFICATION AND AGING: All bunches are inspected for quality on a sorting table before they are gently crushed and moved by gravity into temperature controlled stainless steel vats. Following a maceration period of 3 to 6 hours, the lightly colored juice is run off the skins and slowly fermented at 54°F (12°C) to preserve the full aromatic expression.

LOCATION, SOIL, CLIMATE: Vines tended in schist soil at 25% - 200m altitude in Cima Corgo, 25% - 540m altitude in Cima Corgo and, 50% - 750m altitude in Baixo Corgo. This is a subregion that experiences extreme highs and lows from a temperature standpoint, with some of the greatest day-night temperature delta in Portugal. As such the fruit experiences extended hangtime.

TASTING NOTES Saturated rose-pink. On the nose, fresh crushed strawberries, bing cherries and cherry blossom aromas leap from the glass. On the palate, juicy and fresh, with beautiful texture and balance. Sour and Bing cherry, fresh and macerated strawberries, and a touch of white pepper spice all in abundance.

ALCOHOL CONTENT: 13.0%

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