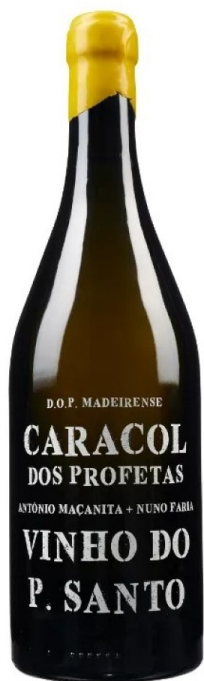


Caracol dos Profetas



This project, led by António Maçanita and Madeiran restaurateur Nuno Faria, celebrates the unique potential of Portugal's Madeira islands. Maçanita is known for reviving forgotten grape varieties and winemaking techniques, including the first Negra Mole wine in the Algarve and rare varieties like Tinta Carvalha and Alicante Branco in Alentejo. His most notable achievement is the revival of Terrantez do Pico and Arinto in the Azores, transforming Azorean wines.

In 2021, inspired by Porto Santo's low-growing vines, Faria challenged Maçanita to create Companhia de Vinhos dos Profetas e Villões (The Wine Company of Prophets and Villains). This project honors the islands' terroir and the playful rivalry between Madeirans ("Villões") and Porto Santans ("Profetas"). The wines embody the audacious spirit of these islands and their communities, merging Maçanita's expertise with Porto Santo's heritage and reinforcing his commitment to revitalizing Portugal's winemaking traditions through bold, unique wines.

WHAT MAKES THIS WINE UNIQUE?: Caracol is a traditional grape variety from Porto Santo Island. António Maçanita's research through microsatellite analysis (genotyping technique) revealed that Caracol is genetically very close to Listrão, differing in only one marker out of 20, suggesting they may share the same parent or one may be the parent of the other.

RATING HISTORY: 2021 90WE

GRAPE: 100% Caracol grapes are grown on Porto Santo using traditional low trellis training to protect against strong winds, with natural barriers like reed beds and crochet walls. The 40 to 80-year-old vineyards thrive in clay-sandy limestone soils, contributing to the island's unique terroir.

PAIRING SUGGESTIONS: Pairs beautifully with light, fresh dishes such as ceviche, carpaccio, oysters, clams, and grilled white fish. Ideal for seafood with delicate textures and subtle flavors.

VINIFICATION AND AGING: Grapes are hand-harvested and vinified on Porto Santo island. Vineyard selection was precise, with some vines undergoing multiple harvests to pick the ripest grapes first. The whole clusters were pressed directly into settling tanks, separating 3 fractions, without the use of SO₂ until the end of fermentation. This method encourages pre-oxidation and enhances spontaneous fermentation. The musts fermented on their lees in stainless steel vats, ranging from 250 to 1000L, where they matured for 10 months.

PRODUCTION: 4,733 bottles

LOCATION, SOIL, CLIMATE: Porto Santo, part of the Madeira archipelago, is situated about 435 miles west of Africa and 610 miles southwest of Lisbon. The island experiences a hot semi-arid climate with warm summers, mild winters, and high humidity. Its sandy, calcareous soils, derived from marine deposits, are rich in minerals. This unique soil and climate create ideal conditions for grapes with high acidity and concentrated flavors, defining the terroir of Porto Santo wines.

TASTING NOTES Pale yellow with an expressive, fresh nose that blends floral aromas with distinctive iodine and gunpowder hints. The palate opens with a crisp and refreshing attack, offering excellent acidity and vibrancy.

ALCOHOL CONTENT: 12%

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