

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Rosé dos Villões



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?: Rosé dos Villões 2022 revives an ancient Alentejo tradition, where locals co-fermented native red and white grapes to create a uniquely complex rosé. Made with minimal intervention—spontaneous fermentation, no filtration, and low sulfur—it expresses pure terroir. The blend of Trincadeira, Aragonez, and other indigenous varieties gives it fresh acidity, delicate fruit, and subtle structure. Unlike most rosés, this one has aging potential, evolving beautifully over time.

GRAPE: 100% Tinta Negra

PAIRING SUGGESTIONS: This rosé pairs beautifully with grilled seafood, roasted poultry, and Mediterranean dishes like octopus salad or gazpacho. Its fresh acidity and delicate structure also complement creamy cheeses and charcuterie.

VINIFICATION AND AGING: Rosé dos Villões 2022 is made using a traditional co-fermentation of native red and white grape varieties, allowing for a natural integration of flavors and textures. Fermentation occurs spontaneously with indigenous yeasts, followed by aging on fine lees to enhance complexity and depth. The wine is bottled unfiltered and unfined, with minimal sulfur, preserving its authenticity and raw expression of terroir.

LOCATION, SOIL, CLIMATE: Rosé dos Villões 2022 comes from Vila Alva in Alentejo, a region known for its rolling plains and historic winemaking traditions. The area has a hot, dry Mediterranean climate, with warm days and cool nights that help maintain acidity and freshness in the grapes. The vineyards are planted on limestone and schist soils, which provide excellent drainage and contribute to the wine's minerality and structure. These conditions create an ideal environment for cultivating indigenous grape varieties with character and balance.

TASTING NOTES A luminous ruby-rose hue sets the stage for an intense, expressive nose bursting with fresh crushed strawberries and subtle herbal undertones. On the palate, it is vibrant and crisp, with bright acidity and a striking saline character that enhances its freshness. The wine's texture is refined yet energetic, leading to a long, persistent finish.