OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Maçanita Branco



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 Douro Branco exemplifies the confluence of richness and elegant minerality that is the hallmark of Douro whites. The indigenous Viosinho provides the backbone to this mineral driven wine, showcasing the slate soil and high altitude plantings that fuel this project. Fermented and aged all in stainless steel, Antonio and Joana very capably maintain the freshness and acidity in this wine, yielding a wine of purity and balance.

RATING HISTORY: 2024 91+WA; 2023 91WA; 2021 90WA; 2020 90WE; 2019 91JS, 89WA, 89WS

GRAPE: 70% Viosinho, 20% Codega do Larinho, 10% Gouveio. Vines planted to schist soils at an average altitude of 750m (2,460 ft) elevation

PAIRING SUGGESTIONS: Maçanita Douro Branco is a beautiful pair for roasted or grilled poultry, as well as richer seafood dishes.

VINIFICATION AND AGING: Hand harvested. Whole bunch press, cold fermentation using wild yeasts in stainless steel. Racked to stainless steel for 6 months aging before bottling.

LOCATION, SOIL, CLIMATE: Vines tended in schist soil at 750m (2300ft) elevation in Baixo Corgo, Douro. Average temperature is the lowest in the Douro, and ripeness is often a challenge here, but it also lends an intrinsic freshness to the wine.



TASTING NOTES Bright yellow-gold. On the nose, fresh floral aromas comingle with ripe yellow and green orchard fruit and a touch of slate. On the palate, bright and juicy, with mouthfilling concentration and refreshing acidity. A core of green and gold apple, pear and white pepper are wrapped with pleasant floral and mineral flavors on the long finish.

ALCOHOL CONTENT: 13.0%

UPC CODE: 5600789937020

