OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Maçanita Sousão Letra A



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 Sousão Letra A is a distinctive expression of Sousão, one of Portugal's most unique native red grapes. Sourced from a vineyard classified as Letra A, the highest vineyard classification in the Douro, the wine explores the historical connection between Douro Sousão and Vinho Verde's Vinhão, two names for the same grape. It combines the freshness and vibrancy often associated with Vinhão with the structure and refinement of Douro Sousão, showcasing the character of this rare red-fleshed grape.

GRAPE: This wine is made from 100% Sousão sourced from vineyard planted in the Cima Corgo subregion of the Douro Valley. The vineyard is classified as Letra A and is planted on schist soils.

PAIRING SUGGESTIONS: Despite its deep color and intensity, Sousão's naturally bright acidity makes it exceptionally versatile at the table. It pairs beautifully with roast pork, braised chicken, beef stew, short ribs, grilled lamb, and other rich meat dishes where its freshness can cut through richness. It also works well with aged cheeses and hearty Portuguese cuisine, particularly dishes featuring smoked meats or robust sauces.

VINIFICATION AND AGING: All grapes are hand-harvested into small 18 kg cases and carefully sorted. Fermentation takes place in traditional lagares with a period of cold maceration to enhance aromatic expression and color extraction. After fermentation, the wine is aged entirely in new French oak barrels for approximately 14 months. The élevage adds texture and structure while preserving the freshness and character of the Sousão grape.



LOCATION, SOIL, CLIMATE: Single vineyard tended in schist soil at 100m (330) elevation in Cima Corgo, Douro. This vineyard was planted in 1992. Average temperature during the growing season is 68 degrees F (20 C), with 400mm of rainfall per year. 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 The wine displays an elegant yet intense ruby color characteristic of Sousão. Aromatically, it shows freshness and lift, reflecting the influence of its elevated vineyard site. On the palate, the attack is velvety, with a generous mid-palate, vibrant acidity, and a persistent finish. Depending on the vintage, additional notes of dark berries, spice, and floral nuances emerge, all framed by the grape's hallmark freshness and energy.

ALCOHOL CONTENT: 12.5%

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