OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Maçanita Letra F



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.

The Douro DOC Vineyards Classification System was enacted in 1935 with the purpose of rating and classifying Douro vineyards to produce Port wines. The rating goes from the letter A for the best and most desirable plots to the letter F for the less desirable ones. The vineyards with the best attributes are the ones with southern exposure, low altitude and proximity to the river which made them ideal for maturation, concentration and higher alcohol for Port wine.

Almost 90 years later, the vineyards classified as Letra F, the underdog with northern exposures, high altitudes and field blends where reds and whites are co-planted, have become a magnet for young winemakers like Joana, looking for elegance and drinkability. The Douro vineyards that once were the underdog are now some of the most coveted vineyard plots by the new generation of winemakers.

WHAT MAKES THIS WINE UNIQUE?: Maçanita's Letra F reflects the ever-evolving landscape in the wine world: a fresh, field-blend wine hailing from some of the most intriguing vineyard sites in the Douro.

RATING HISTORY: 2024 93WA; 2023 94TA, 93WA; 2022 93JS, 90W&S; 2019 90WE, 90WA



GRAPE: A field blend of more than 20 red and white grape varieties from 70- to 110-year-old vines. 70% red and 30% white grapes. They are planted to granitic soils at an average altitude of 500m (1,600 ft) to 730m altitude (2,400 ft) elevation

PAIRING SUGGESTIONS: Maçanita Letra F pairs beautifully with dark meat fish, tartar, and grilled meats. Cheeses and slightly sweet desserts.

VINIFICATION AND AGING: Hand harvested. 30%-40% whole cluster, cold soak fermentation using wild yeasts, with 28 days maceration. Aged for 12 months in stainless steel.

LOCATION, SOIL, CLIMATE: Vines tended in granitic soils at an average altitude of 500m (1,600 ft) to 730m altitude (2,400 ft) elevation in Cima Corgo, Douro. 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 Ruby color. On the nose, red fruit tinged with white flowers and mineral notes. On the palate, fresh and lively, with bright acidity, showing intensity and concentration of aroma. Tannins are long, fine, and grippy, guiding this lighter-bodied red to a very saline finish.

ALCOHOL CONTENT: 13.0%