

# OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

## MAC Tinto



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?:** MAC Tinto by Maçanita authentically reflects the Douro Valley terroir through its use of indigenous varieties—Touriga Nacional, Sousão, and Tinta Roriz—blended to honor regional winemaking traditions. The name "MAC" is derived from the nickname associated with the Maçanita family name.

**GRAPE:** 50% Touriga Nacional, 25% Sousão, 25% Tinta Roriz

**PAIRING SUGGESTIONS:** This wine pairs beautifully with grilled or roasted meats such as lamb chops, pork loin, and beef steak. Game meats like venison, wild boar, or duck, especially with berry or red wine sauces, complement its complex fruit profile. Hearty stews, including Cozido à Portuguesa or rich beef stew, match its depth, while aged cheeses like Manchego, Pecorino, or Queijo da Serra enhance its intensity. Also, charcuterie, featuring cured meats like chorizo and jamon complements the wine's savory notes and fruitiness.

**VINIFICATION AND AGING:** The vinification process begins with spontaneous fermentation, allowing natural yeast to initiate the fermentation. The wine undergoes skin contact for 15 days, extracting color, tannins, and flavors. After fermentation, the wine is aged for 18 months in stainless steel tanks, preserving its freshness and enhancing its complexity.

**PRODUCTION:** 60000 bottles

**LOCATION, SOIL, CLIMATE:** Vines are cultivated at altitudes ranging from 150 to 560 meters (500 to 1800 feet) in schist soils in Covas do Douro, within the Cima Corgo subregion of the Douro Valley. This area is renowned for its significant temperature fluctuations, with some of the greatest day-night temperature variations in Portugal. As a result, the fruit benefits from extended hangtime, which promotes optimal ripening and flavor development.

**TASTING NOTES** This wine presents a concentrated violet ruby color. The nose is intense, showcasing ripe floral notes and black fruit, complemented by red fruit aromas. On the palate, it is full-bodied, round, and exhibits good persistence.

**ALCOHOL CONTENT:** 14%

**UPC CODE:** 5600789937273

