

# OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

## Touriga Nacional Em Rosé



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?:** Touriga Nacional em Rosé is an exuberant, fruity-yet-nervy rosé, crafted from the “Queen of Portuguese grapes,” Touriga Nacional. Joana has secured access to some of the highest elevation Touriga in Douro, offering the brightest acidity and tension while still expressing Touriga’s floral and mineral personality. Joana loves to say that this rosé is what “Touriga Nacional tastes like on the vine, with no makeup.

**RATING HISTORY:** 2021 90 WA; 2020 88 WE; 2019 90 WA; 2017 90 WA

**GRAPE:** 100% Touriga Nacional. Vines planted to schist soils at an average altitude of 200m (660 ft) - 750m (2500 ft) elevation.

**PAIRING SUGGESTIONS:** Maçanita Touriga Nacional em Rosé is a wine made for warm weather celebrations! Delicious as an aperitif, this wine is also a great pairing with raw seafood preparations, fresh vegetables and Asian food.

**VINIFICATION AND AGING:** 50-50 vinification approach, split between saignée method and direct press. All bunches are inspected for quality on a sorting table before they are vinified in temperature controlled stainless-steel vats. The lightly colored juice is slowly fermented at 54°F (12°C) to preserve the full aromatic expression.

**LOCATION, SOIL, CLIMATE:** Vines tended in schist soil at 25% - 200m altitude in Cima Corgo, 25% - 540m altitude in Cima Corgo and, 50% - 750m altitude in Baixo Corgo. 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** Saturated rose-pink. On the nose, fresh crushed strawberries, bing cherries and cherry blossom aromas leap from the glass. On the palate, juicy and fresh, with beautiful texture and balance. Sour and Bing cherry, fresh and macerated strawberries, and a touch of white pepper spice all in abundance.

**ALCOHOL CONTENT:** 13.0%

**UPC CODE:** 5600789937105

