OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Vinho da Corda dos Profetas



This project, led by António Maçanita and Madeiran restaurateur Nuno Faria, celebrates the unique potential of Portugal's Madeira islands. Maçanita is known for reviving forgotten grape varieties and winemaking techniques, including the first Negra Mole wine in the Algarve and rare varieties like Tinta Carvalha and Alicante Branco in Alentejo. His most notable achievement is the revival of Terrantez do Pico and Arinto in the Azores, transforming Azorean wines.

In 2021, inspired by Porto Santo's low-growing vines, Faria challenged Maçanita to create Companhia de Vinhos dos Profetas e Villões (The Wine Company of Prophets and Villains). This project honors the islands' terroir and the playful rivalry between Madeirans ("Villões") and Porto Santans ("Profetas"). The wines embody the audacious spirit of these islands and their communities, merging Maçanita's expertise with Porto Santo's heritage and reinforcing his commitment to revitalizing Portugal's winemaking traditions through bold, unique wines.

WHAT MAKES THIS WINE UNIQUE?: This Vinho da Corda comes from the sun-drenched vineyards of Porto Santo, highlighting the island's ability to produce robust, authentic, and naturally oxidative wines.

The "Vinho da Corda" is an ancient method of making fortified wines that predates the use of brandy for fortification in the mid-17th century. Coastal vineyards produced riper grapes, resulting in a naturally concentrated must. This technique separated the lighter "vinho flor" from the richer, golden "vinho da corda," which was extracted from the final pressings.

RATING HISTORY: 2023 94JS; 2021 94WA; 2020 95WA

GRAPE: Listrão and Caracol. Vineyard management on Porto Santo employs traditional techniques, with vines grown low to the ground and shielded from strong winds by reed beds or crochet walls. The vineyards, aged between 40 to 80 years, thrive in limestone soils with a sandy loam texture.

PAIRING SUGGESTIONS: This wine pairs beautifully with rich and spicy dishes, making it an excellent match for octopus stew and fish stew.

VINIFICATION AND AGING: Grapes are hand-harvested on Porto Santo Island, with careful selection in the vineyard. Some vines are harvested multiple times, starting with the ripest grapes. The grapes are directly pressed into settling tanks, where 3 fractions are separated without adding SO2 until fermentation is complete. This allows for pre-oxidation of the must and encourages spontaneous fermentation. The last fraction, known as "Corda must," is then transferred to a Pipo Velho (traditional wooden barrels) to age for 12 months.

PRODUCTION: 1,340 bottles

LOCATION, SOIL, CLIMATE: Porto Santo, part of the Madeira archipelago, is situated about 435 miles west of Africa and 610 miles southwest of Lisbon. The island experiences a hot semi-arid climate with warm summers, mild winters, and high humidity. Its sandy, calcareous soils, derived from marine deposits, are rich in minerals. This unique soil and climate create ideal conditions for grapes with high acidity and concentrated flavors, defining the terroir of Porto Santo wines.

TASTING NOTES This wine displays a golden yellow hue with copper highlights. The nose is intensely aromatic, offering a delightful combination of caramelized salt and a complex blend reminiscent of both Madeira and Jerez. Its unique profile features mineral and briny notes, contributing to its singular character. On the palate, it is exceptionally full-bodied, showcasing a remarkable concentration and a long, persistent finish.

ALCOHOL CONTENT: 12.5%

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