OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Tinta Negra dos Villões

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?: Tinta Negra dos Villões is notable for its historical significance as a cornerstone varietal of Madeira's winemaking tradition. This wine thus embodies the rich heritage and commitment to excellence in Madeira's wine production.

RATING HISTORY: 2024 93TA; 2023 94D, 92WA

GRAPE: 100% Tinta Negra.

PAIRING SUGGESTIONS: Its elegance and freshness make it an excellent choice for pairing with both fish and meat dishes.

VINIFICATION AND AGING: Grapes were hand-harvested and placed in 20 kg boxes for transport and selection on a sorting table. The fermentation process involved destemming 70% of the grapes while leaving 30% whole. Spontaneous fermentation was followed by 40 days of maceration. The wine aged for 8 months, with 70% in used French oak barrels and 30% in stainless steel.

PRODUCTION: 6,600 bottles

LOCATION, SOIL, CLIMATE: The island of Madeira is situated in the Atlantic Ocean approximately 435 miles west of the African coast and 610 miles southwest of Lisbon. It has a mild, subtropical climate with high humidity (around 77% year-round), characterized by warm to hot summers and mild winters, with minimal temperature variation. The northern region receives more rainfall than the south, creating diverse microclimates ideal for grape cultivation. The island's volcanic, sandy, and calcareous soils are rich in iron and phosphorus but low in potassium, promoting high acidity and sugar levels in grapes. This unique combination of climate and soil contributes to the distinctive terroir and quality of Madeira wines.

TASTING NOTES This wine presents a bright ruby color with an intense aroma of freshly crushed strawberries, complemented by subtle vegetal hints. It has a fresh, textured attack with good acidity, repeating the aromatic profile from the nose, and exhibits excellent persistence.

ALCOHOL CONTENT: 12.5%

UPC CODE: 5600301741043