OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Listrão 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?: The Listrão dos Profetas wine is sourced from old vineyards over 80 years old, representing the winery's inaugural exploration of this unique terroir.

RATING HISTORY: 2024 98TA; 2023 94JS, 93WA; 2022 94WA; 2021 93+WA; 2020 94WA

GRAPE: 100% Listrão grapes. Viticulture on Porto Santo features traditional low trellis training, with vines positioned close to the ground for protection against strong winds provided by reed beds and crochet walls. The vineyards, over 80 years old, thrive in clay-sandy limestone soils, contributing to the distinctive character of the wines produced in this unique terroir.

PAIRING SUGGESTIONS: As an Atlantic wine rooted in limestone soils, it pairs beautifully with seafood, particularly scallops and clams, along with firm-textured shellfish. It also complements dishes featuring warm flavors, such as semi-fatty fish with a bit of intensity.

VINIFICATION AND AGING: Grapes are hand-harvested and vinified on Porto Santo. A rigorous selection process takes place in the vineyard, where some plots are harvested multiple times, prioritizing the ripest grapes first. The whole bunches undergo direct pressing into settling tanks, and 3 fractions are separated without the use of SO2 until fermentation is complete, allowing for pre-oxidation of the must and encouraging fuller spontaneous fermentation. The musts then ferment on their lees in horizontal stainless steel tanks, ranging from 250 to 1,000L, as well as in 228L barrels, where they age for a total of 11 months.

PRODUCTION: 2,270 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 The wine displays a pale yellow color and an intense nose characterized by saline and mineral notes of gunpowder and iodine. On the palate, it offers a full-bodied and textured experience, with the aromas resonating well here. Its superb persistence leaves a lasting impression.

ALCOHOL CONTENT: 12%

UPC CODE: 5600301741036