OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Tinta Negra Vale de São Vicente



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 São Vicente area, renowned for its Tinta Negra grapes on the island's north side, offers a unique microclimate that enhances grape ripening. Nestled between two mountains, this valley benefits from ideal conditions for producing high-quality wines. The region's name pays homage to São Vicente, who is the patron saint of winegrowers and vineyards, adding a layer of cultural richness to the wine.

RATING HISTORY: 2022 94JS, 93WA

GRAPE: 100% Tinta Negra.

PAIRING SUGGESTIONS: Ideal for pairing with casserole dishes, game, and cheek, as its intensity, freshness, and acidity beautifully cut through the richness of these dishes.

VINIFICATION AND AGING: The grapes were hand-harvested and transported in 20 kg boxes for sorting. In the winemaking process, 70% of the grapes were destemmed while 30% were kept as whole bunches. Fermentation occurred spontaneously, followed by 40 days of maceration. The wine aged for 8 months in used French oak barrels.

PRODUCTION: 2,700 bottles

LOCATION, SOIL, CLIMATE: The São Vicente area, located on the north side of Madeira Island, is renowned for its cultivation of Tinta Negra grapes. Nestled between two mountains, this valley enjoys a unique microclimate that promotes optimal ripening conditions for the grapes.
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 an open ruby-violet color with an intense nose featuring dark red fruit, moss, and mineral charcoal notes. It offers a fresh, textured attack with notable concentration and complexity, balanced acidity, persistent tannins, and a long finish.

ALCOHOL CONTENT: 12%

UPC CODE: 5600735074045