

Maçanita Sousão Letra A



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. The Douro DOC Vineyards Classification System was enacted in 1935 with the purpose of rating and classifying Douro vineyards to produce Port wines. The rating goes from the letter A for the best and most desirable plots to the letter F for the less desirable ones. The vineyards with the best attributes are the ones with southern exposure, low altitude and proximity to the river which made them ideal for maturation, concentration and higher alcohol for Port wine. Today, Letra A vineyards are sought after by both traditional and modern winemakers. The region's top-tier wines, including many premium Port and Douro DOC reds, are often sourced from these highly rated plots, which benefit from the perfect balance of climate, soil, and vine age.

WHAT MAKES THIS WINE UNIQUE?: "Sousão Letra A" is a unique wine made from 100% Sousão, a teinturier grape known for its deep color and vibrant acidity. Sousão and Vinhão are actually the same grape, with different names used in different regions of Portugal. While Sousão is typically associated with the Douro Valley, Vinhão is the name used further north. This wine explores the grape's dual identity, showcasing the bold, concentrated character of Sousão, and offering a fascinating expression of its full potential in the Douro.

GRAPE: 100% Sousão

PAIRING SUGGESTIONS: Perfectly pairs with hearty dishes like pot-roasted meats, game, and lamb, enhancing the rich flavors of these foods.

VINIFICATION AND AGING: The grapes are hand-picked into 18kg cases. Fermentation takes place in traditional lagares, with a cold maceration process to preserve the fruit's freshness. The wine is then aged for 14 months in 100% new French oak barrels, which adds complexity and structure.

LOCATION, SOIL, CLIMATE: The vineyards in the Douro classified as Letra A are located in the best areas for producing high-quality wine, primarily in the Cima Corgo and Douro Superior subregions. These vineyards are planted on steep, terraced slopes along the Douro River, typically at altitudes ranging from 150 to 450 meters. They benefit from schist soils that provide excellent drainage and force deep root growth, contributing to the complexity of the wines. The climate is continental, characterized by hot, dry summers and cold winters, with significant temperature variations that help develop concentration and balance in the grapes.

TASTING NOTES This wine showcases an elegant and intense ruby color, a hallmark of Sousão. The nose offers fresh, high-altitude aromas, while the palate presents a smooth, velvety attack, a balanced mid-palate, and a persistent finish.

ALCOHOL CONTENT: 12.5%

