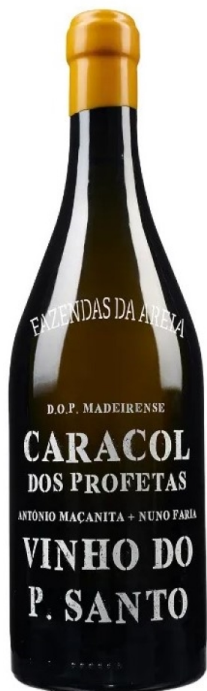


Caracol Fazendas da Areia



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?: Fazendas da Areia refers to vineyards situated on plots of land with pure limestone sands, which impart unique complexity and concentration to the grapes. Locally, "fazenda" denotes a small agricultural property, while "areia" highlights the sandy soil composition. These ancient limestone sandstones create an ideal terroir for viticulture, enhancing the flavor profiles of the wines produced in this region.

RATING HISTORY: 2023 93WA, 93JS; 2021 93WA

GRAPE: 100% Caracol grapes are grown on Porto Santo using low trellis vine training for wind protection, with natural barriers like reed beds and crochet walls. The 40 to 80-year-old vineyards thrive in clay-sandy limestone soils, contributing to the island's unique terroir.

PAIRING SUGGESTIONS: Its acidity and mineral qualities enhance seafood, including grilled fish, shellfish, and seafood pasta. Light poultry complements its crispness, while vegetarian options match its earthiness. Soft cheeses like goat cheese and salads with citrus fruits and light vinaigrettes, especially arugula with grapefruit or orange segments, further elevate its flavors.

VINIFICATION AND AGING: The grapes were hand-harvested and vinified on Porto Santo island, with precise vineyard selection allowing for multiple harvests of the ripest grapes. Whole clusters were pressed into settling tanks, separating three fractions without SO₂ until fermentation ended, promoting pre-oxidation and spontaneous fermentation. The musts fermented on their lees in stainless steel vats (250 to 1000L) for 11 months.

PRODUCTION: 2,974 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 has a crystal-clear straw-yellow color and an intense nose with vibrant citrus and orange peel notes, complemented by hints of iodine and gunpowder. On the palate, it offers a fresh, textured attack with a creamy mouthfeel and concentrated mid-palate, leading to a refreshing and persistent finish.

ALCOHOL CONTENT: 12.5%

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