

Zev Rovine Selections  
zrswines.com  
info@zrswines.com  
347-689-4031

Veronica Stoler  
Selections de la Vina  
veronica@selectionsdelavina.com

## Antonio Madeira, Dão Tinto A Centenária (2018)

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Producer	Antonio Madeira
Distributor	Zev Rovine Selections
Category	Wine - Still - Red
Region	Dão, Portugal
Appellation	Dão
Vintage	2018

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### Sizes

750 mL × 12 — 12-010-01-18

**Dão**

D.O.P. SUB-REGIÃO SERRA da ESTRELA

ANTONIO MADEIRA 2014

*A Centenária*

PRODUCE OF PORTUGAL

PRODUZIDO E ENGARRAFADO POR:  
ANTONIO JOSE MADEIRA, SEJA, PORTUGAL

75 cl 12% vol.

contem sulfetos, contem sulfetos, contem sulfetos

Created by Pant X

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### Distributor's notes

A field blend of grapes - Jean, Baga, Tinta Amarela and Negro Mouro but in total 20 very old indigenous varieties around 120+ years of age planted in 1899. All of the grapes are hand harvested, destemmed and fermented with skin maceration for 3 weeks before careful pressing. The wine continues aging for 18 months in old neutral French barriques. Blending takes place and the wine rests for 3 months in stainless steel tanks before bottling. Extremely limited production at around 750 bottles.

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### About the producer

Despite its enormous potential, Dao is a region that remains out of the limelight while destroying its heritage of old vines and native grape varieties. Antonio, who is French of Portuguese descent, has his roots in the foothills of Serra da Estrela and since 2010 has been combing this sub-region looking for just that or as he calls them, the Grand Crus of the Dao Highlands. He found a series of old vines that are distinctive because of the authenticity of their grape varieties along with the characteristics and nuances of their granite soils and sun exposures. It is in these highlands that Antonio believes lays the heart of Dão.

He's farming organically and working with too many grape varieties to name. All of his wines are field blends and cofermented. He believes that if they were planted that way, it was for a reason. In the cellar, he's as natural as it gets limiting additives to a minimum. When we tasted his wines at Simplesmente Vinho back in February, we knew he was the one. We bought every single cuvée available and took as much as he offered.

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