



QUINTA de SANT'ANA
MAFRA



TINTO 2016

Country: Portugal
Region: Lisboa
Vineyard location: Gradil, Mafra, undulating terrain, vineyard on south facing slope
Climate: Atlantic influence, typically cool mornings and hot afternoons
Soil type: Calcareous clay

Type: Red
Grape varieties: 45% Touriga Nacional, 35% Merlot, 20% Aragonez
Classification: Vinho Regional Lisboa
Viticulture/ Winemaking: Selected, handpicked grapes reach the winery in boxes of 20 kg. All grapes are de-stemmed and crushed, the grapes are carefully transported by conveyor belt into stone fermenting tanks, where they ferment for 12 days with the traditional method of foot treading.
Ageing: 25% in stainless steel, 75% in used French oak casks for 10 months
Tasting Notes: This wine is all about freshness and purity of fruit and flavour. Sour cherries and forest fruits with bright notes of the forest vegetation; wild mint, eucalyptus and pine resin. An extremely versatile wine to pair with food; excellent acidity, medium body and tannins, and lovely balance.
Food pairing: Great versatility with food; from barbeques and richer pastas, to the lighter white meats and vegetarian dishes.

Alcohol: 13,5%
Total acidity: 5,63 g/l
Volatile acidity: 0.89 g/l
pH: 3.6
Residual sugar: 0.6 g/l
Production: 13,722 Bottles of 0,75 l.
Bottling: September 2017
Launching: November 2018
Viticulture: James Frost / Amândio Cruz
Winemaking: António Moita Maçanita

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