



QUINTA de SANT'ANA
MAFRA



TOURIGA NACIONAL 2015

Country: Portugal
 Region: Lisboa
 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: 100% Touriga Nacional
 Classification: Vinho Regional Lisboa
 Viticulture/
 Winemaking: Selected, handpicked grapes reach the winery in boxes of 20kg. All grapes are smoothly de-stemmed and crushed, the grapes are carefully transported by conveyor belt into conical "balseiro" fermenting tanks, where they ferment for 12 days with pump-overs and a long maceration.
 Ageing: 100% in French oak casks during 12 months.
 Tasting notes: A dark violaceous, ruby colour with strong juicy scent of fresh blueberries, violets and cacao. Well-integrated oak notes bewitch nose and palate while this deeply concentrated red wine picks up the dark berries again on the palate, accompanied by light tobacco notes. This Touriga Nacional shows its power and concentration with the freshness and elegance coming through on a long finish.
 Food pairing: More aromatic meats – game dishes work very well here with the perfume of the Touriga Nacional. Richer sauces balance the intensity of the flavours, tannins and alcohol.

Alcohol: 14.5%
 Total acidity: 6,02 g/l
 Volatile acidity: 0,93 g/l
 pH: 3,84
 Residual sugar: 0,6 g/l
 Production: 1080 Bottles of 0,75 l.
 Bottling: June 2018
 Launching: June 2019
 Winemaking: António Moita Maçanita
 Viticulture: James Frost / Amândio Cruz

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