



QUINTA de SANT'ANA
MAFRA



HOMENAGEM A BARÃO 2015

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: 58% Merlot, 42% Touriga Nacional
Classification: Vinho Regional Lisboa
Viticulture/ Winemaking: Selected, handpicked grapes reach the winery in boxes of 20kg. After de-stemming and crushing, the grapes are carefully transported into a steel fermenting tank by conveyor belt. Following cold maceration and fermentation, the wine has a lengthy post-fermentation maceration with pump overs.
Ageing: 24 months in 30% new French oak barrels and 70% in second or third year French oak barrels.
Tasting Notes: The Dedication wine to Ann's father Baron Gustav von Furstenberg is back with the 2015 vintage. We make this wine only in exceptional vintages and where the blend of Touriga Nacional and Merlot evolves in a manner akin to Bordeaux. Cassis, violets and blackcurrants alongside green bell pepper and earthy pine forests. Balanced integrated oak and tannins, with a backbone of acidity that keeps this wine lifted and promises to do so for a long while. .
Food pairing: Steak dishes, roast beef and lamb dishes, stews. Richer potato dishes such as dauphinoise. As the wine ages, pair with more game dishes.

Alcohol: 14,5%
Total acidity: 5,60 g/l
Volatile acidity: 0,82 g/l
pH: 3,7
Residual sugar: 0,6 g/l
Production: 4560 Bottles of 0,75 l.
Bottling: November 2017
Launching: March 2019
Viticulture: James Frost / Amândio Cruz
Winemaking: António Moita Maçanita

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