




QUINTA de SANT'ANA
MAFRA



VERDELHO 2018

 Certified Organic Wine

Country: Portugal
Region: Lisboa
Vineyard location: Gradil, Mafra, the grapes grow in two vineyards on slopes: one with an exposition west/east with a trellising system Smart-Dyson, and the other north/south with vertical trellising. Both soils are deep and cool.
Climate: Atlantic influence, typically cool mornings and hot afternoons
Soil type: Calcareous clay

Type: White
Grape varieties: 100% Verdelho
Classification: Vinho Regional Lisboa
Viticulture/ Winemaking: Selected, handpicked grapes reach the winery in boxes of 20 kg. Smooth pressing of whole bunches by pneumatic press to extract the best must, which is allowed to settle for one day at 7°C to decant the best juice. Fermented in steel vats at low temperatures (12/14°C)
Ageing: Bottled after 6 months in tank in order to maintain its aromatic potential.
Tasting Notes: Light crystalline yellow. Fresh, bright, delicate fruit aromas of crisp pear and quince, with a slight citric edge. Mineral and gastronomic with vibrant acidity. Long fresh finish.

Alcohol: 13%
Total acidity: 5,0 g/l
Volatile acidity: 0,33 g/l
pH: 3,32
Residual sugar: <1,5 g/l
Production: 2696 Bottles of 0,75 l.
Bottling: April 2019
Launching: May 2019
Viticulture: James Frost / Amândio Cruz
Winemaking: António Moita Maçanita

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