QUINTA de SANT'ANA
MAFRA

Late Harvest 2018

Certified Organic Wine

Country:	Portugal
Region:	Lisboa
Vineyard location:	Gradil, Mafra; medium sloping vineyard on south facing slope with deep cool soil.
Climate:	Atlantic influence, typically cool nights and mornings, hot afternoons
Soil type:	Calcareous clay

Type:	White
Grape varieties:	100% Riesling
Classification:	Vinho Regional Lisboa
Viticulture/ Winemaking:	The late harvest of selected botrytis-affected grapes is carried out in mid-October. The bunches are de-stemmed and crushed before undergoing cool maceration for three days. After pressing, the must is transferred into barrels where it ferments slowly into the winter
Ageing:	In used French oak barrels for 9 months
Tasting Notes:	Amber gold in colour, the nose shows notes of juicy limes, honeycomb, apricot and quince jam and salted pistachios. The palate is balanced with fantastic acidity and a beautiful salinity from our cool, coastal climate.
Food Pairing:	Citrus desserts and crepe suzette, or beautiful to accompany a cheese board.

Alcohol:	14%
Total acidity:	12 g/l
Volatile acidity:	0,79 g/l
Residual sugar:	66,2 g/l
Free SO2:	18mg/l
Total SO2:	126mg/l
pH:	3,09
Production:	935 Bottles of 0,375 l.
Bottling:	August 2019
Launching:	August 2022
Viticulture:	James Frost / Amândio Cruz
Winemaking:	António Moita Maçanita

www.quintadesantana.com
James Frost (+351) 96 760 44 96
vinhos@quintadesantana.com