



QUINTA de SANT'ANA
MAFRA

RIESLING 2016



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| Country: | Portugal |
| Region: | Lisboa |
| Location: | Gradil, Mafra, medium sloping vineyard on south facing slope with deep cool soil. |
| Climate: | Atlantic influence, typically cool, misty mornings and hot afternoons |
| Soil type: | Calcareous clay |
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| Type: | White |
| Grape varieties: | 100% Riesling |
| Classification: | Vinho Regional Lisboa |
| Viticulture/ Winemaking: | Selected, handpicked grapes reach the winery in boxes of 20kg. Smooth pressing of whole bunches by pneumatic press to extract the best must, which is left to settle for one day at 7°C to decant. Fermented in steel vat at low temperatures (12/14°C). |
| Ageing: | Stored in tank for 4 months. Bottled early in the New Year to capture its aromatic potential. |
| Tasting notes: | Light citric yellow with green touches. Mineral and citric aromas. Palate is fresh and mineral, with texture. Long and persistent finish with crisp acidity. Drink now or age in bottle till 2025. |
| Food pairing: | Light starters, grilled fish, sea food, exotic salads or in contrast, with the wines structure, dishes such as roasted suckling pig. Sushi and asian dishes with a touch of spice. Best to serve at 10/12°C. |
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| Alcohol: | 13% in vol. |
| Total acidity: | 7.2 g/l |
| Volatile acidity: | 0.48 g/l |
| pH: | 3 |
| Residual sugar: | 2 g/l |
| Production: | 3.333 bottles of 0.75l |
| Bottling: | March 2017 |
| Launching: | November 2017 |
| Winemaking: | António Moita Maçanita |
| Viticulture: | James Frost / Amândio Cruz |

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