



QUINTA de SANT'ANA
MAFRA



RIESLING 2019



Certified Organic Wine

Country:	Portugal
Region:	Lisboa
Vineyard location:	Gradil, Mafra, undulating terrain, one vineyard parcel of less 0,5ha on south facing slope
Climate:	Atlantic influence, typically cool misty mornings and hot afternoons
Soil type:	Calcareous clay
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:	A dry Riesling with excellent minerality and vibrant aromas of lime, grapefruit and pear. Racy acidity with lovely purity of fruit. Pithy, persistent finish and magnificent capacity to age. Green and citrus fruits gain opulence and slip into stone fruit aromas and flavours the longer aged in the bottle.
Food Pairing:	Sublime with Asian cuisine, either slightly spicy dishes as the sweet core of Riesling fruit balances the heat of the spice, or with raw fish; sushi and salmon gravlax. A natural pairing with Portuguese octopus dishes such as polvo a lagareiro and the national take on suckling pig with black pepper sauce leitão, both of which the wine cuts nicely through the olive oil and fatty elements.
Alcohol:	13%
Total acidity:	8,1g/l
Volatile acidity:	g/l
pH:	2,87
Residual sugar:	<3,4g/l
Free SO ₂ :	<mg/dm ³
Total SO ₂ :	mg/dm ³
Production:	3443 Bottles of 0,75 l.
Bottling / Launching:	March 2019 / November 2019
Winemaking:	António Moita Maçanita
Viticulture:	James Frost / Amândio Cruz

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