



QUINTA de SANT'ANA
MAFRA



TINTO 2019



Certified Organic Wine

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: Merlot, Pinot Noir, Touriga Nacional
Classification: Vinho Regional Lisboa
**Viticulture/
Winemaking:** Selected, handpicked grapes reach the winery in boxes of 20 kg. All grapes are de-stemmed and crushed, the grapes are carefully transported by conveyor belt into stone fermenting tanks, where they ferment for 12 days with the traditional method of foot treading.
Ageing: 30% in stainless steel, 70% in used French oak casks for 10 months.
Tasting Notes: A fresh red with forest fruits, eucalyptus and mint, with a floral hint of Touriga Nacional. Supple juicy palate with medium body, tannins and vibrant acidity.
Food Pairing: Very versatile wine, great with simple foods like pizza, pasta, barbeque but also stands up well to richer dishes.

Alcohol: 13%
Total acidity: 5,44 g/l
Volatile acidity: 1,04 g/l
Residual sugar: < 0,6 g/l
Free Sulfur: <20mg/l
Total Sulfur: 57mg/l
pH: 3,48
Production: 8.015 Bottles of 0,75 l.
Bottling: September 2022
Launching: October 2023
Viticulture: James Frost / Amândio Cruz
Winemaking: António Moita Maçanita

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