



QUINTA de SANT'ANA
MAFRA



Rosé 2022



Certified Organic Wine

Country: Portugal

Region: Lisboa

Vineyard location: Gradil, Mafra, undulating terrain, three vineyards on south and east facing slopes

Climate: Atlantic influence, typically cool nights and mornings, hot afternoons

Soil type: Calcareous clay

Type: Rosé

Grape varieties: Touriga Nacional, Aragonez, Merlot

Classification: Vinho Regional Lisboa

**Viticulture/
Winemaking:** Rigorous quality control in the vineyard during the growing season ensures healthy fruit that is hand-picked in boxes of 20kg. The grapes were harvested in September, de-stemmed, crushed and pressed. The must then settled for 24 hours at a temperature of 7°C and fermented in a stainless steel tank at low temperatures of 12-14°C.

Ageing: Bottled after 5 months in tank in order to maintain its aromatic potential.

Tasting Notes: Salmon pink hue. This dry delicate rosé is a dance of fresh aromas of strawberries, raspberries and meadow flowers. The red berry flavours are complimented with hints of vanilla and balanced by a lovely zippy acidity making this rosé both an excellent aperitif or to pair with food.

Alcohol: 13%

Total acidity: 4,6 g/l

Volatile acidity: 0,34g/l

Residual sugar: 1,4 g/l

Free SO2: 23 mg/L

Total SO2: 88 mg/l

pH: 3,33

Production: 3.468 Bottles of 0,75 l.

Bottling: March 2023

Launching: May 2023

Viticulture: James Frost / Amândio Cruz

Winemaking: António Moita Maçanita

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