QUINTA de SANT'ANA
MAFRA

ARINTO 2021

Certified Organic Wine

Country:	Portugal
Region:	Lisboa
Vineyard location:	Gradil, Mafra,. This wine is made from two parcels, Vinha do Marreco and Vinha de Água Serra. Ther former is undulating terrain near our Marreco house, on a medium south west facing slope. The latter is a younger parcel on a steep south-east facing slope at the southern-most point of the Quinta's vineyards.
Climate:	Atlantic influence, typically cool mornings with sea mist and hotter, breezy afternoons.
Soil type:	Calcareous clay
Type:	White
Grape varieties:	100% Arinto
Classification:	Vinho Regional Lisboa
Winemaking & Ageing:	Arinto here is mid to late ripening. Smooth pressing of whole berry by pneumatic press to extract the best must. Oxidation of the must to keep the wine more stable, requiring less sulfur over time. No sulfur additions. Cold decanting and spontaneous fermentation at room temperature in a mix of new and used French oak barrel. No nutrients added to aid fermentation. Malolactic conversion. Left on fines lees until as late as possible before bottling, with bâtonnage only when topping up. 16 months aging in the same barrels before bottling. Light filtration at bottling.
Tasting Notes:	Golden yellow. An evolved, beautiful balance of honeyed and preserved lemon and grapefruit, entangled with more complex notes of cloves, quince, and a certain smoky, umami, flinty note. Seamlessly integrated oak and rounder mouthfeel are kept balanced by searing acidity.
Alcohol:	13,5%
Total acidity:	8,8 g/l
Volatile acidity:	0,57 g/l
pH:	3,01
Residual sugar:	<1,5 g/l
Free Sulfur:	9 mg/L
Total Sulfur:	44 mg/L
Production:	1.408 Bottles of 0,75 l.
Bottling:	April 2023
Launching:	February 2023
Winemaking:	António Moita Maçanita
Viticulture:	James Frost / Amândio Cruz

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