QUINTA de SANT'ANA
MAFRA

Merlot 2019

Certified Organic Wine

Country:	Portugal
Region:	Lisboa
Vineyard location:	Gradil, Mafra, undulating terrain, vineyard on south facing slope
Climate:	Atlantic influence, typically cool nights and mornings, with hot afternoons
Soil type:	Calcareous clay

Type:	Red
Grape varieties:	100% Merlot
Classification:	Vinho Regional Lisboa
Viticulture/ Winemaking:	Selected, handpicked grapes from the best Merlot bunches reach the winery in boxes of 20kg. All grapes are smoothly de-stemmed and crushed, the grapes are carefully transported by conveyor belt into conical "balseiro" fermenting tanks. Here the grapes stay for one month from picking to pressing, fermenting with pump-overs and a long maceration.
Ageing:	Maturation in old French oak barriques for 30 months.
Tasting Notes:	Unmistakably Merlot on the nose. This supple velvety red strikes a balance between earthy, meaty, iron-rich notes and a succulent plummy character, classic of this variety. The alcohol and structure are lifted and refreshed by our signature coastal Lisbon acidity.
Food Pairing:	Ideal for dishes full of flavour and roasted vegetables and middle-weight proteins. Secretos de Porco Preto, pork loin, turkey, duck and rich vegetarian dishes. Excellent with deeply savoury umami dishes such as flavoursome wild mushrooms, roast chicken and parmesan. Merlot and Chocolate has always been a famed pairing. Try with a milk chocolate souffle with mixed berries.

Alcohol:	13,5%
Total acidity:	6,36 g/l
Volatile acidity:	0,73g/l
Residual sugar:	<0,6 g/l
Free Sulfur:	<20 mg/L
Total Sulfur:	25 mg/l
pH:	3,55
Production:	2.874 Bottles of 0,75 l.
Bottling:	March 2023
Launching:	August 2023
Viticulture:	James Frost / Amândio Cruz
Winemaking:	António Moita Maçanita

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