QUINTA de SANT'ANA
MAFRA

BRANCO 2024

Certified Organic Wine

Country:	Portugal
Region:	Lisboa
Vineyard location:	Gradil, Mafra, undulating terrain, Fernão Pires grapes from two vineyards on south facing slopes; one at top of slope on poor soils and high sun exposure and the other in valley bottom on cool deep soils with less sun exposure. Arinto from our south-facing 'Água Serra' vineyard.
Climate:	Atlantic influence, typically cool nights and mornings, hot afternoons
Soil type:	Calcareous clay

Type:	White
Grape varieties:	85% Fernão Pires, 15% Arinto
Classification:	Vinho Regional Lisboa
Viticulture/ Winemaking:	The grapes were handpicked in various vineyard passes, in order to retain acidity and freshness in some passes and richness and fruit on the other. Grapes arrive to the winery in 20kg boxes, followed by destemming, splitting(not crushing) and smooth pressing of split berries by pneumatic press to extract the best must, which is allowed to settle for one day at 10°C to decant the best juice. The Fernão Pires was fermented in steel vats at very low temperatures (12/13°C) by indigenous yeasts, while the Arinto fermented in French oak barrel.
Ageing:	Fernão Pires aged for 6 months in stainless steel tank and Arinto for 6 months in used French oak barrel before blending the two lots and bottling.
Tasting Notes:	Pale citric yellow. Expressive aromatic floral and stone fruit notes from the Fernão Pires component. This variety also gives weight and mouthfeel. The Arinto provides balancing acidity and citric flavours with structure from the ageing in oak.

Alcohol:	12%
Total acidity:	6,2 g/l
Volatile acidity:	0,41 g/l
Residual sugar:	1,5 g/l
Free Sulfur:	20 mg/L
Total Sulfur:	64 mg/l
pH:	3,27
Production:	11.675 Bottles of 0,75 l.
Bottling:	March 2025
Launching:	June 2025
Viticulture:	James Frost / Amândio Cruz
Winemaking:	António Moita Maçanita

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