QUINTA de SANT'ANA
MAFRA

Rosé 2023

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:	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. These grapes were exclusively harvested from the coolest parcel of the "Alto de Aviação" vineyard in August. They were de-stemmed and then 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 young in April 2024
Tasting Notes:	Much like early evening in summer, when the day's warmth strikes a perfect balance with the cool of the night, this dry Rosé achieves a harmonious balance between warmth of fruit and thirst-quenching freshness. The grapes were hand harvested from the coolest corner of our Merlot planting, specifically to produce this limited edition Rosé. Direct pressed and fermented with natural ambient yeasts, this is Rosé at its most honest.

Alcohol:	13%
Total acidity:	5,6 g/l
Volatile acidity:	0,28g/l
Residual sugar:	< 1,5 g/l
Free SO2:	14 mg/L
Total SO2:	68 mg/l
pH:	3,41
Production:	400 Bottles of 0,75 l.
Bottling:	April 2024
Launching:	June 2023
Viticulture:	James Frost / Amândio Cruz
Winemaking:	António Moita Maçanita

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