



QUINTA de SANT'ANA
MAFRA



ÁGUA SERRA 2022



Certified Organic Wine

Country: Portugal

Region: Lisboa

Vineyard location: Gradil, Mafra, the Água Serra parcel is a steep south-east facing slope at the southern-most point of the Quinta's vineyards. Água Serra means 'Hill of Water' and indeed we had to put in good drainage in this parcel as the ground pre-vineyard would get very waterlogged.

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 for the part fermented in barrel (40%) and at cool temperatures for the part fermented in stainless steel tank (60%). No nutrients added to aid fermentation. Malolactic conversion for the barrel fermented part. Left on fines lees until as late as possible before bottling both in stainless steel tank and barrel, with bâtonnage only when topping up. 20 months aging before bottling. Light filtration at bottling.

Tasting Notes: Golden yellow. Aromas of grapefruit, apricot, honeysuckle and chalky stones, woven into a light smoky, toastiness. Lees contact bestows a lovely weight and graceful texture, lifted and balanced by racy 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: 16 mg/L

Total Sulfur: 54 mg/L

Production: 3.185 Bottles of 0,75 l.

Bottling: Setembro 2024

Launching: Junho 2025

Winemaking: António Moita Maçanita

Viticulture: James Frost / Amândio Cruz

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