



QUINTA de SANT'ANA
MAFRA

Rosé Quinze Linhas 2024



Certified Organic Wine



Country: Portugal

Region: Lisboa

Vineyard location: Gradil, Mafra, undulating terrain, fifteen lines of vines of our Merlot plot, north-west facing, making less than a quarter of a hectare.

Climate: Atlantic influence, typically cool nights and mornings, hot afternoons

Soil type: Calcareous clay

Type: Rosé

Grape varieties: 100% 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. The grapes were harvested late on 25th September, from fifteen lines of the freshest coolest part of our Merlot vineyard. Grapes then de-stemmed and direct pressed. The must then settled for 12-18 hours at a temperature of 12°C and fermented with ambient yeasts in a stainless steel tank at low temperatures of 12-14°C. The wine then stays on its fine lees until bottling. Cold stabilization of tartrates, and minimal filtration and minimal sulfur correction on bottling.

Ageing: Bottled after 6 months in tank in order to maintain its aromatic potential.

Tasting Notes: Salmon pink hue. This dry delicate rosé is an extremely gastronomic option, with vibrant, zippy acidity and a balance between delicate red fruit, dried meadow flowers and more umami savoury notes.

Alcohol: 12%

Total acidity: 5,7 g/l

Volatile acidity: 0,43g/l

Residual sugar: <1,5 g/l

Free SO2: 11 mg/L

Total SO2: 62 mg/l

pH: 3,49

Production: 2.010 Bottles of 0,75 l.

Bottling: March 2025

Launching: May 2025

Viticulture: James Frost / Amândio Cruz

Winemaking: António Moita Maçanita

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