



QUINTA de SANT'ANA
MAFRA

QUINTA DE SANT'ANA RESERVA TINTO 2005



WINE NOTES

Country: Portugal

Region: Estremadura

Vinyard location: Gradil, Mafra, undulating terrain, vineyard on south facing slope

Climate: Atlantic influence, typically cool mornings and hot afternoons

Soil type: Calcareous clay

Type: Red

Grape varieties: 100% Aragonês

Classification: Vinho Regional Estremadura

Viticulture / Winemaking: Selected, handpicked grapes reach the winery in boxes of 20 kg. After de-stemming and crushing, the grapes are carefully transported into a steel fermenting tank by conveyor belt, where they ferment for 25 days with submerged cap and frequent pump overs

Ageing: 100% in French oak casks during 12 months

Tasting notes: Ruby/Violet in colour. An intense nose with toasty notes, aromas of red fruits and hints of blackcurrant. Concentrated initial attack, gathering in intensity, with fruity notes predominating. A lengthy finish with persistent ripe tannins. Good ageing potential

Food pairing: Goes well with steak and other hearty meats

Alcohol: 14,4% in volume

Total acidity: 5.0 g/l

Volatile acidity: 0.70 g/l

pH: 3.79

Residual sugar: 2,50 g/l

Production: 2.300 Bottles of 0.75 l

Bottling / Launching: November 2007

Viticulture: James Frost

Winemaking: António Moita Maçanita

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