



QUINTA de SANT'ANA  
MAFRA

# QUINTA DE SANT'ANA FERNÃO PIRES 2010

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## WINE NOTES

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**Country:** Portugal

**Region:** Lisboa

**Vineyard location:** Gradil, Mafra, undulating terrain, grapes from two vineyards on south facing slope; 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.

**Climate:** Atlantic influence, typically cool mornings and hot afternoons.

**Soil type:** Calcareous clay

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**Type:** White

**Grape varieties:** 100% Fernão Pires

**Classification:** Vinho Regional Lisboa

**Viticulture/Winemaking:** The grapes were handpicked in three stages, with weekly intervals, in order to retain acidity and freshness on one end and richness and fruit on the other. Grapes arrive to the winery in 20kg boxes. Smooth pressing of whole bunches by pneumatic press to extract the best must, which is allowed to settle for one day at 7°C to decant the best juice. 80% fermented in steel vats at very low temperatures (10°C - 12°C). The three lots were blended after completion of fermentation.

**Ageing:** Bottled after 4 months in tank in order to maintain its aromatic potential..

**Tasting Notes:** Very pale citric yellow. Expressive aromas of melon with floral rose undertones. An explosion of fresh fruit on the palate, with a rich, herbaceous touch. The freshness dominates, good body and structure with intense fruit and a fresh finish with the right acidity.

**Food pairing:** Chargrilled fish, marisco rice and salads, also with white meats and cod fish. Serve between 10 and 12°C.

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**Alcohol:** 13.5% vol

**Total acidity:** 6.0 g/l

**Volatile acidity:** 0.58 g/l

**pH:** 2.88

**Residual sugar:** 1.2 g/l

**Production:** 8.802 Bottles of 0.75 l

**Bottling / Launching:** February 2011 / April 2011

**Viticulture:** James Frost

**Winemaking:** António Moita Maçanita

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