



QUINTA *de* SANT'ANA
MAFRA

QUINTA DE SANT'ANA PINOT NOIR 2009



WINE NOTES

Country: Portugal

Region: Lisboa

Vineyard location: Gradil, Mafra, medium sloping vineyard on south facing slope with deep cool soil.

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

Soil type: Calcareous clay

Type: Red

Grape varieties: 100% Pinot Noir

Classification: Red Wine

Viticulture/Winemaking: Selected, handpicked grapes reach the winery in boxes of 20kg. 70% of bunches are de-stemmed and crushed. Fermented in open 500kg tanks with frequent and regular punch-downs. Malolactic fermentation in French oak barrels.

Ageing: in steel tanks for 14 months.

Tasting Notes: Typical pale ruby colour. Delicate aromas of red forest fruits, cherry and toffee, with subtle earthy, spicy notes in the background. Excellent texture, well balanced with freshness, good ripeness with fine and well integrated tannins. Refreshing, elegant finish.

Food pairing: Very versatile, Italian, perfect with young game, duck, Boeuf Bourguignon, Entrecôte with wild mushroom sauce and bacon.
Serve at 15 – 16°C.

Alcohol: 13.5% vol

Total acidity: 6.0 g/l

Volatile acidity: 0.48 g/l

pH: 3.49

Residual sugar: 2.0 g/l

Production: 2.202 Bottles of 0.75 l

Bottling / Launching: February 2011 / July 2011

Viticulture: James Frost

Winemaking: António Moita Maçanita

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