



QUINTA *de* SANT'ANA
MAFRA

QUINTA DE SANT'ANA ROSÉ 2010



WINE NOTES

Country: Portugal

Region: Lisboa

Vineyard location: Gradil, Mafra, undulating terrain, various vineyards facing from east to west through south.

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

Soil type: Predominantly calcareous clay.

Type: Rosé

Grape varieties: 35% Touriga Nacional, 25% Aragonez, 25% Merlot, 15% Pinot Noir

Classification: Vinho Regional Lisboa

Viticulture/Winemaking: Rigorous quality control in the vineyard during the growing season, producing healthy fruit that is hand-picked in boxes of 20kg. In order to concentrate the red wines, juice is drained from the red grapes after de-stemming, crushing and short contact with grape skins. The must then settled for 24 hours at a temperature of 7°C and fermented in a stainless steel tank at very low temperatures of 10°C - 12°C.

Ageing: Bottled after only 3 months in order to maintain all of its aromatic potential.

Tasting Notes: Very richly fruited with strawberry, red summer berry fruits and some sweetness countered by fresh acidity. A fresh style with good balance and texture.

Food pairing: perfect summer wine, for pic nics, as an aperitif or to accompany Asian food. Drink at temperature of 10°C - 12°C.

Alcohol: 13.5% vol

Total acidity: 5.3 g/l

Volatile acidity: 0.33 g/l

pH: 3.10

Residual sugar: 1.4 g/l

Production: 9.650 Bottles of 0.75 l

Bottling / Launching: March 2011 / April 2011

Viticulture: James Frost

Winemaking: António Moita Maçanita

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