



QUINTA *de* SANT'ANA
MAFRA

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DEDICATION TO BARON GUSTAV VON FÜRSTENBERG 2007

WINE NOTES



Country: Portugal

Region: Lisboa

Vineyard 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: 50% Merlot, 50% Touriga Nacional

Classification: Vinho Regional Lisboa

Viticulture/Winemaking: Selected, handpicked grapes reach the winery in boxes of 20kg. After de-stemming and crushing, the grapes are carefully transported into a stone fermenting tank by conveyor belt, where they ferment for 12 days using the traditional method of foot treading for up to four hours/day.

Ageing: 100% in French oak casks during 12 months.

Tasting Notes: Ruby/Violet in colour. An intense nose with notes of fresh red pepper and black current. Medium bodied initial attack, full of aromas in the midpalate, dominant freshness with finely tuned tannins and lengthy finish. Good ageing potential, drink between now and 2025.

Food pairing: Excellent with rare red meats, Entrecôte with mushroom sauce, game with well seasoned sauces, braised ox cheeks.

Alcohol: 14% vol

Total acidity: 6.2 g/l

Volatile acidity: 0.82 g/l

pH: 3.62

Residual sugar: 2.5 g/l

Production: 5.200 Bottles of 0.75 l

Bottling / Launching: February 2009 / February 2010

Viticulture: James Frost

Winemaking: António Moita Maçanita

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