



QUINTA *de* SANT'ANA
MAFRA

QUINTA DE SANT'ANA TINTO 2009



WINE NOTES

Country: Portugal

Region: Lisboa

Vineyard location: Gradil, Mafra, undulating terrain, three sloped vineyards, exposition from east to west through south.

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

Soil type: Calcareous clay

Type: Red

Grape varieties: 50% Touriga Nacional, 40% Aragonez, 10% Merlot

Classification: Vinho Regional Lisboa

Viticulture/Winemaking: elected, handpicked grapes reach the winery in boxes of 20kg. All grapes are de-stemmed and crushed, then carefully transported by conveyor belt into stone tanks, where they ferment for 12 days using the traditional method of foot treading for up to four hours per day.

Ageing: 60% in French oak casks during 10 months.

Tasting Notes: Concentrated ruby colour. Fresh and vibrant aromas that range from dark summer berries and black currant jelly to cocoa and spice. The flavours echo the aromas and include black cherry, vanilla and a more savory element of roasted herbs. Fruit driven and lush on the front and mid-palate, leading towards a structured and textural elegant finish.

Food pairing: Serve with grilled or roasted meats; beef, pork and lamb.

Alcohol: 14.5% vol

Total acidity: 5.7 g/l

Volatile acidity: 0.8 g/l

pH: 3.75

Residual sugar: 3.1 g/l

Production: 11.650 Bottles of 0.75 l

Bottling / Launching: October 2010 / December 2010

Viticulture: James Frost

Winemaking: António Moita Maçanita

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