



QUINTA de SANT'ANA  
MAFRA



# QUINTA DE SANT'ANA RIESLING 2010

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## WINE NOTES

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**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

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**Type:** White

**Grape varieties:** 100% Riesling

**Classification:** Vinho Regional Lisboa

**Viticulture/Winemaking:** Selected, handpicked grapes reach the winery in boxes of 20kg. 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. Fermented in steel vat at low temperatures (12°C - 14°C).

**Ageing:** Stored in tank for 4 months. Bottled early in the new year to capture its aromatic potential.

**Tasting Notes:** Light citric yellow with green touches. Fruity, citrusy aromas of grapefruit, lime and lemon with a faint petrol note. Palate is fresh and mineral, with fine texture. Long and persistent finish with crisp acidity. Very good ageing potential. Best to serve at 10°C - 12°C.

**Food pairing:** Light starters, exotic salads, sea food, grilled fish or even roasted suckling pig.

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**Alcohol:** 12.5% vol

**Total acidity:** 5.8 g/l

**Volatile acidity:** 0.44 g/l

**pH:** 2.79

**Residual sugar:** 2.3 g/l

**Production:** 4.169 Bottles of 0.75 l

**Bottling / Launching:** February 2011 / May 2011

**Viticulture:** James Frost

**Winemaking:** António Moita Maçanita

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