



QUINTA *de* SANT'ANA
MAFRA

QUINTA DE SANT'ANA SAUVIGNON BLANC 2009

WINE NOTES

Country: Portugal

Region: Lisboa

Vineyard location: Gradil, Mafra; uneven terrain, the grapes are grown at the bottom of a slope with deep and fresh soils. Vine trellising using half Smart-Dyson system, and half vertical shoot position. Exposition west-east.

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

Soil type: Predominantly calcareous clay

Type: White

Grape varieties: 100% Sauvignon Blanc

Classification: Vinho Regional Lisboa

Viticulture/Winemaking: 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 clean juice. Fermented in steel vat at low temperatures (12°C - 14°C).

Ageing: Stored in tank for 4 months, bottled early in the year to capture its aromatic potential.

Tasting Notes: Very light green with yellow reflexes. Subtle herby aromas of freshly cut grass, elder flower and a hint of smoke. On the palate rich flavours of fresh citrus fruit with some density, good length and style.

Food pairing: Italian food with garlic, artichoke, delicate salads, Thai kitchen, Sushi, green vegetables with light, creamy sauces. Serve at 10°C - 12°C.

Alcohol: 13% vol

Total acidity: 6.3 g/l

Volatile acidity: 0.47 g/l

pH: 2.94

Residual sugar: 1.2g/l

Production: 2.933 Bottles of 0.75 l

Bottling / Launching: February 2010 / January 2011

Viticulture: James Frost

Winemaking: António Moita Maçanita



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