



QUINTA *de* SANT'ANA  
MAFRA



## BRANCO 2015

Country:	Portugal
Region:	Lisboa
Location:	Gradil, Mafra, undulating terrain, grapes from two vineyards on south facing slope; one at top of slope on poor soils and high sun exposure and the other in valley bottom on cool deep soils with less sun exposure.
Climate:	Atlantic influence, typically cool mornings and hot afternoons
Soil type:	Calcareous clay
Type:	White
Grape varieties:	100% Fernão Pires
Classification:	Vinho Regional Lisboa
Viticulture/ Winemaking:	The grapes were handpicked in two stages, with a weekly interval, in order to retain acidity and freshness on one end and richness and fruit on the other. Grapes arrive to the winery in 20kg boxes. 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. 80% fermented in steel vats at very low temperatures (10/12°C). The three lots were blended after completion of fermentation.
Ageing:	Bottled after 3 months in tank in order to maintain its aromatic potential.
Tasting Notes:	Pale citric yellow. Expressive aromas of passion fruit and minerality. An explosion of fresh fruit on the palate, with a rich, herbaceous touch. The freshness dominates, good body and structure with intense fruit and a fresh finish with the right acidity.
Food pairing:	Serve between 10 and 12°C with grilled fish, seafood and salads, or, owing to the wines structure, also with white meats and cod fish.
Alcohol:	12.5% in vol.
Total acidity:	6.3 g/l
Volatile acidity:	0.46 g/l
pH:	3.34
Residual sugar:	1.3 g/l
Production:	7.016 bottles of 0.75l
Bottling:	December 2015
Launching:	March 2016
Winemaking:	António Moita Maçanita
Viticulture:	James Frost / Amândio Cruz

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