



QUINTA de SANT'ANA
MAFRA



VERDELHO 2015

Country:	Portugal
Region:	Lisboa
Location:	Gradil, Mafra, the grapes grow in two vineyards on slopes: one with an exposition west/east with a trellising system Smart-Dyson, and the other north/south with vertical trellising. Both soils are deep and cool.
Climate:	Atlantic influence, typically cool, misty mornings and hot afternoons.
Soil type:	Argilo - Calcário
Type:	White
Grape varieties:	100% Verdelho
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 vats at low temperatures (12/14°C).
Ageing:	Stored in tank for 4 months. Bottled early in the New Year to capture its aromatic potential.
Tasting Notes:	Light crystalline yellow. Fresh, bright, delicate fruit aromas, lemony and herby with crispness to the fruit. Aromas of elder flower and cut grass. Mineral and herbal on the palate, crisp acidity and good concentration with viscose texture. Long fresh finish.
Food pairing:	Herbal salads with green olive oil dressings, fish and seafood. Best to serve at 8/10°C .
Alcohol:	13% in vol.
Total acidity:	5.5 g/l
Volatile acidity:	0.48 g/l
pH:	3.40
Residual sugar:	1.7 g/l
Production:	1.786 bottles of 0.75l
Bottling:	January 2016
Launching:	April 2016
Winemaking:	António Moita Maçanita
Viticulture:	James Frost / Amândio Cruz

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