



QUINTA *de* SANT'ANA
MAFRA



TINTO 2014

Country: Portugal
 Region: Lisboa
 Location: Gradil, Mafra, undulating terrain, vineyard on south facing slope
 Climate: Atlantic influence, typically cool mornings and hot afternoons
 Soil type: Calcareous clay

Type: Red

Grape varieties: 40% Touriga Nacional, 40% Aragonez, 20% Merlot

Classification: Vinho Regional Lisboa

Viticulture/
 Winemaking: Selected, handpicked grapes reach the winery in boxes of 20kg. All grapes are de-stemmed and crushed, the grapes are carefully transported by conveyor belt into stone fermenting tanks, where they ferment for 12 days with the traditional method of foot treading.

Ageing: 100% in French oak casks during 12 months.

Tasting Notes: Colour with recurrent and forest fruit aromas. Supple juicy palate with medium body and freshness with good definition and lovely balance with a textural elegant finish.

Alcohol: 13.5% in vol.

Total acidity: 5,95 g/l

Volatile acidity: 0.99 g/l

pH: 3.62

Residual sugar: 3.4 g/l

Production: 8.130 bottles of 0.75l

Bottling: September 2015

Launching: March 2016

Winemaking: António Moita Maçanita

Viticulture James Frost / Amândio Cruz

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