



QUINTA de SANT'ANA  
MAFRA

## ROSÉ 2015



Country: Portugal  
 Region: Lisboa  
 Location: Gradil, Mafra, undulating terrain, various vineyards facing from east to west through south.  
 Climate: Atlantic influence, typically cool mornings and hot afternoons  
 Soil type: Predominantly calcareous clay

Type: Rosé  
 Grape varieties: Merlot 35%, Touriga Nacional 30%, Aragonez 20%, Pinot Noir 15%

Classification: Vinho Regional Lisboa

Viticulture/  
 Winemaking: Rigorous quality control in the vineyard during the growing season, produce healthy fruit that is hand-picked in boxes of 20kg. In order to concentrate the red wines, juice is drained from the red grapes after de-stemming, crushing and short contact with grape skins. The must then settled for 24 hours at a temperature of 7°C and fermented in a stainless steel tank at low temperatures of 12/14°C.

Ageing: Bottled after only 3 months in order to maintain all of its aromatic potential.

Tasting Notes: Appealing salmon pink hue. Fresh aromas of rose petals and sweet strawberry jam. Cherry, vanilla and red berry flavours are highlighted, the wine is balanced with crispness and a refreshing fruity finish. Medium bodied, textured with a fresh acidity.

Food pairing: A perfect summer wine, for picnics, as an aperitif or to accompany Asian food. Drink at temperature of 10/12°C.

Alcohol: 13% in vol.

Total acidity: 5.07 g/l

Volatile acidity: 0.39 g/l

pH: 2.88

Residual sugar: 0.9 g/l

Production: 5.471 bottles of 0.75l

Bottling: January 2015

Launching: March 2015

Winemaking: António Moita Maçanita

Viticulture: James Frost / Amândio Cruz

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