QUINTA de SANT'ANA
MAFRA

QUINTA DE SANT'ANA
RESERVA TINTO 2011

WINE NOTES

Country: Portugal

Region: Lisboa

Vineyard 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: Touriga Nacional 50%, Aragonez 40%, Merlot 10%

Classification: Vinho Regional Lisboa

Viticulture/Winemaking: Selected, handpicked grapes reach the winery in boxes of 20 kg. After de-stemming and crushing, the grapes are carefully transported into a steel fermenting tank by conveyor belt, after cold maceration and fermentation the wine has a lengthy post fermentation maceration with pump overs.

Ageing: 100% in French oak casks during 12 months

Tasting Notes: Ruby Violet colour. Red fruit aromas with a touch of menthol and spice. On the palate intense fruit, full bodied with a juicy texture and fine tannins, good length, firm acidity and overall elegance. Good ageing potential.

Alcohol: 14,5% em volume

Volatil acidity: 5.7g/l

Volatile acidity: 0.81 g/l

pH: 3,68

Residual sugar: 3,3 g/l

Production: 3,333 bottles of 0.75 l

Bottling /Launching: December 2012 / July 2014

Viticulture: James Frost

Winemaking: António Moita Maçanita

---

www.quintadesantana. com
James Frost (+351) 96 760 44 96
vinhos@quintadesantana.com