



QUINTA de SANT'ANA
MAFRA



ROSÉ 2019



Vinho Biológico Certificado

Country:	Portugal
Region:	Lisboa
Vineyard 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:	Rosé
Grape varieties:	Merlot, Touriga Nacional, Aragonez
Classification:	Vinho Regional Lisboa
Viticulture/ Winemaking:	Rigorous quality control in the vineyard during the growing season ensures healthy fruit that is hand-picked in boxes of 20kg. The grapes were harvested in September, de-stemmed, crushed and pressed. 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 5 months in order to maintain all of its aromatic potential
Tasting Notes:	Salmon pink hue. This dry delicate rosé is a dance of fresh aromas of strawberries, raspberries and meadow flowers. The red berry flavours are complimented with hints of vanilla and balanced by a lovely zippy acidity making this rosé both an excellent aperitif or to pair with food.

Alcohol:	13%
Total acidity:	5,43 g/l
Volatile acidity:	0,64 g/l
pH:	3,11
Residual sugar:	0,6 g/l
Free SO₂:	21mg/l
Total SO₂:	70mg/l
Production:	4025 Bottles of 0,75 l.
Bottling:	March 2020
Launching:	April 2020
Viticulture:	James Frost / Amândio Cruz
Winemaking:	António Moita Maçanita

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