



QUINTA de SANT'ANA
MAFRA



RESERVA 2016

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

Type:	Red
Grape varieties:	36% Touriga Nacional, 35% Merlot, 29% Aragonez
Classification:	Vinho Regional Lisboa
Viticulture/ Winemaking:	Selected, handpicked grapes reach the winery in boxes of 20 kg. All grapes are de-stemmed and crushed, the grapes are carefully transported 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 32 months.
Tasting Notes:	Ruby violet colour. Red fruit aromas with a touch of menthol, pine resin, eucalyptus and spice. Impressive depth of intense forest berry flavour, with elegant, ageworthy acidity, full bodies, fine tannins and promising ageing potential.

Alcohol:	15% in volume
Total acidity:	5,26 g/l
Volatile acidity:	1,3g/l
pH:	3,65
Residual sugar:	0,8 g/l
Free SO2:	20mg/l
Total SO2:	28mg/l
Production:	5020 Bottles of 0,75 l
Bottling	May 2019
Launching:	March 2020
Winemaking:	António Moita Maçanita
Viticulture:	James Frost / Amândio Cruz

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