



QUINTA de SANT'ANA  
MAFRA



## RIESLING 2017

**Country:** Portugal  
**Region:** Lisboa  
**Vineyard location:** Gradil, Mafra, medium sloping vineyard on south facing slope with deep cool soil.  
**Climate:** Atlantic influence, typically cool mornings and hot afternoons  
**Soil type:** Calcareous clay

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**Type:** White  
**Grape varieties:** 100% Riesling  
**Classification:** Vinho Regional Lisboa  
**Viticulture/ Winemaking:** Selected, handpicked grapes reach the winery in boxes of 20kg. Smooth pressing of whole bunches by pneumatic press to extract the best must, which is left to settle for one day at 7°C to decant. Fermented in steel vat at low temperatures (12/14°C).  
**Ageing:** Stored in tank for 4 months. Bottled early in the New Year to capture its aromatic potential.  
**Tasting Notes:** Vibrant, but intense core of pithy citrus fruits; grapefruit and lime. Minerality with touches already of wax and oil; developing into classic Riesling petrol aromas with further time in bottle. Bright acidity and persistent finish Drink now or age in bottle.  
**Food pairing:** Light starters, grilled fish, sea food, exotic salads or in suckling pig. Sushi and asian dishes with a touch of spice. Best to serve at 10/12°C.

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**Alcohol:** 12,5%  
**Total acidity:** 8,0 g/l  
**Volatile acidity:** 0,5 g/l  
**pH:** 3  
**Residual sugar:** 2,1 g/l  
**Production:** 5541 Bottles of 0,75 l.  
**Bottling:** March 2018  
**Launching:** November 2018  
**Viticulture:** James Frost / Amândio Cruz  
**Winemaking:** António Moita Maçanita

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