



QUINTA de SANT'ANA
MAFRA



BRANCO 2021

 Certified Organic Wine

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:	White
Grape varieties:	100% Fernão Pires
Classification:	Vinho Regional de Lisboa
Viticulture / Winemaking:	The grapes were handpicked in two stages, with a weekly interval, in order to retain acidity and freshness on one end and richness and fruit on the other. Grapes arrive to the winery in 20kg boxes. Smooth pressing of whole bunches by pneumatic press to extract the best must, which is allowed to settle for one day at 7°C to decant the best juice. Fermented in steel vats at very low temperatures (12/13°C). The two lots were blended after completion of fermentation.
Ageing:	Bottled after 6 months in tank in order to maintain its aromatic potential.
Tasting notes:	Pale citric yellow. Expressive aromatic floral notes and a touch of tropical -passionfruit and lychee. The freshness dominates with a hint of minerality, rounder in the mouth body but with balancing acidity.

Alcohol:	12,5%
Total acidity:	4,4 g/l
Volatile acidity:	0,44 g/l
pH:	3,35
Residual sugar:	<1,5 g/l
Free S02:	16 mg/l
Total S02:	56 mg/l
Production:	8.220 Bottles of 0,75 l.
Bottling:	February 2022
Launching:	April 2022
Winemaking:	António Moita Maçanita
Viticulture:	James Frost / Amândio Cruz

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