



QUINTA de SANT'ANA
MAFRA



Espumante 2017

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:	Sparkling Rosé
Grape varieties:	Touriga Nacional & Aragonez
Classification:	Vinho Regional Lisboa
Viticulture/ Winemaking:	Traditional Method
Ageing:	3 years on lees in stainless steel with stirring once a week before bottling and Liqueur de Tirage added. Second fermentation in bottle with 9 months on lees before dégorgement.
Tasting Notes:	Fine, delicate bubbles and bright acidity which lead on to hints of bramble fruit and berries; a touch of meringue reminds of summer desserts (Eton Mess!). Drier, more complex notes of flowers, dried roses and hay linger on for a attractively dry, long and moreish finish.
Food Pairing:	A naturally glorious aperitif that speaks for itself, but is easy to pair with food. Wonderful with softer creamier cheeses such as burrata with sundried cherry tomatoes and basil or with crayfish, prawns and smoked salmon. Cured meats, or meats with honeyed marinades or creamier sauces also allow the drier, more complex side of this wine to shine through.

Alcohol:	12,5%
Total acidity:	6,8 g/l
Volatile acidity:	0,62 g/l
pH:	3,2
Residual sugar:	2,8g/l Brut Nature
S02 Total:	46 g/l
S02 Free:	9 mg/l
Production:	2.034 Bottles of 0,75 l.
Bottling:	December 2021
Launching:	May 2022
Viticulture:	James Frost / Amândio Cruz
Winemaking:	António Moita Maçanita

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