



QUINTA de SANT'ANA
MAFRA



FORTE DO PICOTO 2018



Certified Organic Wine

Country:	Portugal
Region:	Lisboa
Vineyard location:	Gradil, Mafra; uneven terrain, the grapes are grown in a vineyard at the top of the estate with deep and fresh soils. Vine trellising using the Smart-Dyson system, exposition west-east.
Climate:	Atlantic influence, typically cool mornings and hot afternoons
Soil type:	Calcareous clay

Type:	White
Grape varieties:	100% Alvarinho
Classification:	Vinho Regional Lisboa
Viticulture/ Winemaking:	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. 80% fermented in steel vat at low temperatures (12-14°C). 20% fermented in barrel with frequent lees stirring.
Ageing:	Stored in used French oak barrels until bottling for 10 months.
Tasting Notes:	Distinct aromas of peach and orange blossom, with a slight herbal twist. Stone fruits continue on the palate, with delicate vanilla touches from barrel-aging along with fresh hazelnut and brioche. Lively freshness and superb acidity with a lingering finish.
Food Pairing:	Due to the complexity of this wine and searing acidity, it can stand up very well against richer, more intense flavours both in fish and white meat dishes.

Alcohol:	13,5%
Total acidity:	8 g/l
Volatile acidity:	0,56 g/l
pH:	3,08
Residual sugar:	<1,5 g/l
Production:	1,070 Bottles of 0,75 l.
Bottling:	April 2020
Launching:	June 2021
Viticulture:	James Frost / Amândio Cruz
Winemaking:	António Moita Maçanita

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