



QUINTA de SANT'ANA  
MAFRA



## TINTO 2018



Certified Organic Wine

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

**Type:** Red  
**Grape varieties:** Touriga Nacional, Merlot, 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 into stone fermenting tanks, where they ferment for 12 days with the traditional method of foot treading.  
**Ageing:** 30% in stainless steel, 70% in used French oak casks for 10 months.  
**Tasting Notes:** A fresh red with forest fruits, eucalyptus and mint, with a floral hint of Touriga Nacional. Supple juicy palate with medium body, tannins and vibrant acidity.  
**Food Pairing:** Very versatile wine, great with simple foods like pizza, pasta, barbeque but also stands up well to richer dishes.

**Alcohol:** 13,5%  
**Total acidity:** 5,65 g/l  
**Volatile acidity:** 0,77 g/l  
**Residual sugar:** <0,6 g/l  
**Free Sulfur:** <20mg/l  
**Total Sulfur:** 37mg/l  
**pH:** 3.62  
**Production:** 10.890 Bottles of 0,75 l.  
**Bottling:** November 2019  
**Launching:** September 2022  
**Viticulture:** James Frost / Amândio Cruz  
**Winemaking:** António Moita Maçanita

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