

TECH SHEET

Quinta de San Michel – Malvarinto de Janas 2017

Producer: Quinta San Michel

Winemaking: Joachim Roque e Alexandre Guedes

Classification: Vinho Regional Lisboa

Grapes: 55% Arinto / 45% Malvasia de Colares

Harvest: 2017

Soil type: Clay-limestone

Climate: Mediterranean temperate with maritime influence

Region: Sintra

Winemaking

Hand-picked, these grapes were destemmed and directly pressed in a pneumatic press with cold static decanting, and moving to fermentation in temperature controlled stainless steel tanks.

Aging

Aged in oak for 6 months with some soft batonnage with and 22 months in bottle.

Tasting notes

Yellow straw. Fresh and with an excellent aromatic complexity, from notes of citrus, peach, pineapple, seaweed, coconut and some balsamic. In the mouth it has a vibrant acidity, some greasiness and at the end a saline component that gives it a long and persistent finish.

Food Pairing

Pairs well with grilled fish and seafood.

Alcohol: 13% vol.

Total acidity: 7,79 g/l

