

TECH SHEET

Quinta de San Michel – Malvasia 2018

JANAS
QUINTA DE
SÂN MICHEL
SINTRA

Producer: Quinta San Michel

Winemaking: Joachim Roque e Alexandre Guedes

Classification: Vinho Regional Lisboa

Grapes: Malvasia de Colares

Harvest: 2018

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 10 months with some soft bâtonnage with and 22 months in bottle.

Tasting notes

Bright pale yellow color with slightly golden rim. Great aromatic complexity with aromas of white fruit, peaches, anise, tangerine and some sea breezes balanced with toast and almond characters. Great acidity, fresh, balanced and some creamy texture. It finishes with salty notes that gives this wine and unique complexity.

Food pairing

Pairs well with grilled fish, seafood, Asian spicy food

Alcohol: 13% vol.

pH: 3.04

Total acidity: 8,5 g/l tartaric acid.

