

TECH SHEET
Quinta de San Michel – Arinto 2017

JANAS
QUINTA DE
SÁN MICHEL
SINTRA

Producer: Quinta San Michel

Winemaking: Joachim Roque e Alexandre Guedes

Classification: Vinho Regional Lisboa

Grapes: Arinto

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 26 months in bottle.

Tasting notes

Lemon yellow color. Discreet aromas of citrus (lime, grapefruit), pear, sea salt and some toast. In the mouth it offers sensations of freshness and liveliness harmonized with an elegant texture and volume that guarantees a great aging potential (minimum: 5 years).

Food Pairing

Pairs well with grilled fish, seafood, Asian food with spices and white meat dishes.

Alcohol: 13% vol.

pH: 3,10

Total acidity: 8,3 g/l tartaric acid



