

TECH SHEET

Quinta de San Michel – Arinto 2018

Producer: Quinta San Michel

Winemaking: Alexandre Guedes

Classification: Vinho Regional Lisboa

Grapes: Arinto

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 used oak for 10 months with some batonnage with and 30 months in bottle.

Tasting notes

Bright citric colour. This Arinto presents discreet aromas of citric fruit, vegetal notes with some toast and baunilla from the aging process. Great mouthfeel with a punched acidity balanced with a creamy texture. Long and salty finish. Great aging potential.

Food pairing

Pairs well with grilled fish, seafood, white and some light red meat.

Alcohol: 13% vol.

pH: 2.97

Total acidity: 8,8 g/l tartaric acid

