

**TECH SHEET**  
**Quinta de San Michel – Arinto 2019**

JANAS  
QUINTA DE  
SÂN MICHEL  
SINTRA

**Producer:** Quinta San Michel

**Winemaking:** Alexandre Guedes

**Classification:** Vinho Regional Lisboa

**Grapes:** Arinto

**Harvest:** 2019

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**Soil type:** Clay-limestone

**Climate:** Mediterranean temperate with maritime influence

**Region:** Sintra

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**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. Barrel fermentation for 22 days.

**Aging**

Aged in oak for 8 months with some bâtonnage with and 30 months in bottle.

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**Tasting notes**

Bright citrus colour with golden tinges. Discreet aromas of lemon, green apple, and pear. It shows a vegetal side characteristic of the cold year, with notes of wet stone, sea air, and some toast. In the mouth, it is lively, and full of energy due to the abundant acidity that it presents from the beginning to the end of the tasting. The ageing in barrels gives it a fatter and more voluminous side. Long finish. Great ageing potential.

**Food pairing**

It goes well with seafood rice, oven-roasted suckling pig, and hunter-style rabbit.

**Alcohol:** 14% vol.      **pH:** 3.08      **Total acidity:** 8.4 g/l tartaric acid.

