

**TECH SHEET**  
**Quinta de San Michel – Arinto 2020**

JANAS  
**QUINTA DE  
SAN MICHEL**

**Producer:** Quinta San Michel

**Winemaking:** Alexandre Guedes

**Classification:** Vinho Regional Lisboa

**Grapes:** Arinto

**Harvest:** 2020

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**Soil type:** Clay-limestone

**Climate:** Mediterranean temperate with maritime influence

**Region:** Sintra

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**Winemaking**

H Grapes are harvested manually in 20 kg buckets and then transported to the winery. The bunches are destemmed and crushed, followed by direct pressing.

Decanting for 36 hours. Fermentation in used barrels.

**Aging**

Aged in oak for 8 months in French used oak light bâtonnage and 24 months in bottle.

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**Tasting notes**

Slightly golden color. Discreet nose. Aromas of apple, lemon, melon, mint and some toast. The palate is tense and energetic. It has a vibrant acidity, well integrated with the ample volume in the mouth. It finishes with a minerality typical of the grape variety. Saline and persistent. Great ageing potential.

**Food pairing**

It goes well with octopus rice, oven-roasted lamb and hunter-style rabbit.

**Alcohol:** 13,5% vol.    **pH:** 3.23    **Total acidity:** 8 g/l tartaric acid.

