

TECH SHEET

Quinta de San Michel – Malvarinto de Janas 2018

JANAS
QUINTA DE
SÂN MICHEL
SINTRA

Producer: Quinta San Michel

Winemaking: Alexandre Guedes

Classification: Vinho Regional Lisboa

Grapes: 55% Arinto / 45% 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 batonnage with and 24 months in bottle.

Tasting notes

Yellow straw. Lovely bouquet with citric fruit (lime, lemon), green apple, white flowers, peaches and some toast. Fresh with a crunchy acidity that complements with the salty notes. It has a long finish that ends with some toasty characters. It contains natural deposit.

Food Pairing

Pairs well with seafood, grilled fish and Asian food and oysters.

Alcohol: 13% vol.

pH: 3,31

Total acidity: 6,9 g/l tartaric acid

