

TECH SHEET

Quinta de San Michel – Malvarinto 2019

JANAS
QUINTA DE
SÃO MICHEL
SINTRA

Producer: Quinta San Michel

Winemaking: Alexandre Guedes

Classification: Vinho Regional Lisboa

Grapes: Malvasia de Colares & Arinto

Harvest: 2019

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. Barrel fermentation for 22 days.

Aging

Aged in oak for 8 months with some bâtonnage with and 28 months in bottle.

Tasting notes

Straw-yellow colour. On the nose presents a pleasant bouquet showing citrus notes from lemon, grapefruit, and green apple to herbal notes such as mint ending with a light smoke and toast. In the mouth, the wine is dry and elegant where the purity of the fruit is well balanced with light secondary notes of barrel aging. It shows a marked acidity with a saline touch. Long finish.

Food pairing

Goes well with grilled fish dishes, seafood, and white meats.

Alcohol: 13,5% vol. **pH:** 3.20 **Total acidity:** 7.3 g/l tartaric acid.

