

TECH SHEET

Quinta de San Michel – Malvasia 2019

JANAS
QUINTA DE
SÂN MICHEL
SINTRA

Producer: Quinta San Michel

Winemaking: Alexandre Guedes

Classification: Vinho Regional Lisboa

Grapes: Malvasia de Colares

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 during 22 days.

Aging

Aged in oak for 8 months with some bâtonnage with and 20 months in bottle.

Tasting notes

Pale yellow color with slightly golden rim. On the nose shows the unique characteristics of Malvasia, showing some citric notes to more exotic notes such as pineapple, apricot, dry white flowers, rubber, smoke and wet stones. The acidity is incredibly salivating with a salty finish. It presents citrus flavours (lemon, grapefruit), toast, almond toasted, wet stones. A pleasant texture, demonstrating all the elegance. Finish long.

Food pairing

Pairs well with grilled fish, seafood, Asian spicy food

Alcohol: 12,5% vol.

pH: 3.20

Total acidity: 7 g/l tartaric acid.

