# QUINTA DE SAN MICHEL – CURTIMENTA 2022

**Producer:** Quinta San Michel

**Winemaker:** Alexandre Guedes

**Classification:** Vinho Regional Lisboa

**Grape Varieties:** Malvasia de Colares & Arinto

**Harvest:** 2022




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**Soil type:** Clay-limestone

**Climate:** Temperate Mediterranean, with maritime influence.

**Region:** Sintra

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**Winemaking**

Grapes were hand-harvested in 20 kg buckets and then transported to the winery. The bunches were partially destemmed and crushed, followed by a 15-day skin maceration. Afterwards, the wine was pressed and transferred to barrels.

**Aging**

Aged for 12 months in used oak barrels and a further 9 months in bottle.

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**Tasting Notes**

Golden-yellow in color. On the nose, it offers a unique complexity, with notes ranging from citrus, peach, melon, and acacia to orange peel, orange blossom, smoke, honey, and resin. On the palate, it is dry, with vibrant acidity well integrated into the generous mouthfeel. It shows a slight astringent character, stemming from the skin contact process. It finishes with a persistent, saline aftertaste.

**Food Pairing**

Pairs well with meat dishes, such as Negrais-style suckling pig or oven-roasted lamb.

**Alcohol:** 11,80% vol.

**Total Acidity:** 6,02 g/l tartaric acid

**pH:** 3.24

**Total $SO_2$:** 70 mg/L