CURTIMENTA

2023

VINHO BRANCO

JANAS

QUINTA DE SAN MICHEL

WHITE WINE

Producer: Quinta de San Michel

Winemaker: Alexandre Guedes

Classification: IG Lisboa

Grape Varieties: Malvasia de Colares & Arinto

Harvest: 2023

Soil Type: Argilo-calcários

Climate: Temperate Mediterranean, with maritime influence

Region: Sintra

Alcohol: 13.10% vol.

Total Acidity: 7 g/L tartaric acid

pH: 3.20

Total SO2: 45 mg/L



Vinificação

Grapes were hand-picked into 20kg buckets and then transported to the winery. Partial destemming was carried out without crushing the bunches, followed by 30 days of skin contact fermentation. Afterwards, the must was pressed and transferred to barrels.

Aging

Aged on the lees for 12 months in used French oak barrels, followed by 6 months on the bottle.

Bottles Produced: 1670 bottles

Tasting Notes

Golden-yellow color. On the nose, it presents a unique complexity, with notes ranging from citrus, peach, and melon to acacia, orange peel, orange blossom, smoke, honey, and resin. On the palate, it is dry, with vibrant acidity well integrated with a broad mouthfeel. It shows a slight astringent character, resulting from the skin contact process. The finish is persistent and saline.

Food Pairing

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

