GALEGO DOURADO

2023

VINHO BRANCO

JANAS

QUINTA DE SAN MICHEL

WHITE WINE

Producer: Quinta San Michel

Winemaker: Alexandre Guedes

Classification: Vinho Regional Lisboa

Grape Variety: Galego Dourado

Harvest: 2023

Soil type: Clay-limestone

Climate: Temperate Mediterranean, with maritime influence

Region: Sintra

Alcohol: 12% vol.

Total Acidity: 6.5 g/l tartaric acid

pH: 3.00

Total SO2: 70 mg/L

Winemaking

Grapes were hand-picked in 20kg buckets and then transported to the winery. Destemming and crushing of the bunches, followed by direct pressing. Settling for 24 hours. Fermentation in stainless steel for 22 days.

Aging

Aged for 6 months sur lies in an average 6-years old liter French oak, followed by 12 months in bottle.

Bottles Produced: 1006 bottles.

Tasting Notes

It reveals an appealing straw-yellow color. On the nose, it is intense and expressive, with striking initial notes of phosphorus and gunpowder, harmoniously integrated with citrus fragrances such as tangerine and green apple. There are also subtle hints of freshly cut herbs. On the palate, it stands out for its elegance and finesse, with a lively, saline acidity that brings freshness. The texture is enveloping, the result of 6 months of ageing on the lees, contributing to good mouth volume. It finishes with a fine, mineral profile, very well balanced.

Food Pairing

It is well paired with dishes from the coast, from grilled cuttlefish to razor clam rice. It also harmonizes beautifully with fresh summer salads.



