TECH SHEET

Quinta de San Michel – Malvarinto 2020

Producer: Quinta San Michel

Winemaking: Alexandre Guedes

Classification: Vinho Regional Lisboa

Grapes: Malvasia de Colares & Arinto

Harvest: 2020

Soil type: Clay-limestone

Climate: Mediterranean temperate with maritime influence

Region: Sintra

Winemaking

Grapes are harvested manually in 20 kg small crates and then transported to the winery. The bunches are destemmed and crushed, followed by direct pressing. Decanting for 36 hours. Part of the fermentation takes place in barrels and the rest in stainless steel tanks.

Aging

8 months in French oak barrels (20% new) and 24 months in the bottle. .

Tasting notes

Straw-yellow color. The nose is impetuous. Marked citrus fruit such as lemon, orange peel and grapefruit. Spicy, with white pepper and cinnamon, ending with aromas of smoke and phosphorus. The palate is voluptuous, making its presence felt through acidity and texture. Flavors of green apple, lemon and grapefruit are complemented by a spicy character that brings liveliness to the wine. Long finish.

Food pairing

Pairs well with grilled fish such as sea bass or ray. Excellent with Serra da Estrela cheeses and black pork ham.

Alcohol: 13% vol. **pH:** 3.30 **Total acidity:** 7.5 g/l tartaric acid.

