Quinta de San Michel – Malvarinto de Janas 2021

Producer: Quinta San Michel

Winemaker: Alexandre Guedes

Classification: Vinho Regional Lisboa

Grape Varieties: Malvasia de Colares & Arinto

Harvest: 2021



Soil type: Clay-limestone

Climate: Temperate Mediterranean, with maritime influence.

Region: Sintra

Winemaking

Grapes were hand-harvested in 20 kg buckets and transported to the winery. The bunches were destemmed and crushed, followed by direct pressing. The must was decanted for 36 hours, with part of the fermentation taking place in barrels and the remainder in stainless steel tanks.

Ageing

Aged for 8 months in French oak barrels (20% new) and a further 22 months in bottle.

Tasting Notes

Yellow in color. On the nose, it is bold, with prominent citrus fruit such as lemon, orange peel, and grapefruit. Herbal notes emerge, followed by spices like white pepper and cinnamon, finishing with smoky and sea-breeze aromas. On the palate, it is voluptuous, making its presence felt through its acidity and texture. Flavors of green apple, lemon, and grapefruit are complemented by a spicy character, bringing vibrancy to the wine. Long finish

Food Pairing

Pairs well with grilled fish, such as sea bass or skate. An excellent match for Serra da Estrela cheese and Iberian black pork ham.

Alcohol: 13% vol.

Total Acidity: 6,8 g/l ácido tartárico

pH: 3.30

Total SO2: 39mg/L