MALVARINTO DE JANAS

2023

VINHO BRANCO

JANAS

QUINTA DE SAN MICHEL

WHITE WINE

Producer: Quinta San Michel

Winemaker: Alexandre Guedes

Classification: IG Lisboa

Grape Variety: Malvasia de Colares & Arinto

Soil type: Clay-limestone

Climate: Temperate Mediterranean, with maritime influence

Region: Sintra

Alcohol: 13.00% vol.

Total Acidity: 6.13 g/L tartaric acid

pH: 3.14

Total SO2: 47 mg/L

Winemaking

Grapes were hand-harvested into 20kg buckets and then transported to the winery. Bunches were destemmed and crushed, followed by direct pressing. The must was left to settle for 24 hours. Fermentation took place ½ in oak barrels and ½ in stainless steel for 20 days.

Aging

10 months in a mix of French, Hungarian and American oak. Aged for 15 months on the lees, followed by 15 months in bottle.

Bottles Produced: 4740 bottles

Tasting Notes

Elegant golden-yellow hue. On the nose, the wine reveals fresh citrus fruit, with vibrant notes of lemon and green apple, wrapped in mineral nuances of wet stone and chalk, reflecting our clay-limestone soils. A subtle touch of toast and smoke adds complexity to the profile. On the palate, it shows intensity and great personality, with marked acidity providing tension. Layers of flavor unfold throughout the tasting, showcasing well-integrated oak and a silky texture. The finish is long, mineral, and persistent, leaving a memorable impression.

Food Pairing

Pairs well with coastal dishes, from grilled cuttlefish to razor clam rice. Also excellent with fresh summer salads.



