



## Our Enchanted Kingdom

Only 30 minutes' drive north of Lisbon, accessed through a succession of hills, forests, and awkwardly placed suburbs, the Quinta is named after Anne, the mother of Mary, to whom a small seventeenth century chapel, famous for its hand painted tiles (azulejos) is dedicated.

In addition to being a place of worship, the Quinta has been

home to the same family since the 1960's whose heritage is Portuguese, German and English. It is also a farm, vineyard and winery with spaces and buildings where one can rest, retreat, marry, and celebrate – often all at the same time!

This is why we call it our real life 'Enchanted Kingdom' and one that we can all encounter through its wines.

### Quinta de Sant'Ana | Mafra, Portugal

There are several joys to be savoured from working in this profession we call 'The Wine Trade'.

The product not only brings pleasure, it is also endlessly fascinating and one's education never finishes.

With little-known grapes and vineyards waiting to be discovered, and new vintages yet to happen, there is constant excitement and intrigue to be savoured.

The places where the vines are grown - and where the magical

process of grape fermentation into wine occur - are picturesque and always fun to visit.

Occasionally all these elements - fascination, discovery, beauty - blend together to create a place, wines, and experience that captures one's heart and senses to a point where superlatives are without exaggeration.

Welcome to **Quinta de Sant'Ana**. We call it our 'Enchanted Kingdom' (and its wines are exclusive to Caviste).







#### The Vines

At Qunita de Sant'Ana, it is not just the wines that undergo the utmost care and attention. For them, the work starts in the vineyard where a dedication to organics and caring for the land are paramount.

It can go without saying in the world of wine, but not enough focus is given to all of the effort that occurs in the months prior to grapes getting to the winery.

The vineyards are all certified "Organic" which means they have been subject to very strict criteria and working practices over many years.



#### The Wines

We have shipped 14 different wines in our latest delivery from Quinta de Sant'Ana. This may seem excessive and quite unbelievable, but each has a place in the range marked by an individual character, personality, and unique flavour profile.

Approachable and lovely are the "House" wines that are served at all major ceremonies held at the Quinta. The **Branco** a blend of Fernão Pires and Arinto, is so charming, crisp and fresh with a lovely layer of aromatics. While the **Tinto** and **Rosé** are built around the dense, fruit-forward, Touriga Nacional, plus Merlot and Aragonez for additional structure and spice.

From here come their expressions that really show the breadth and depth of flavour from the team. The **Tinto Reserva** is dense and dark, layered with spice and leather. Meanwhile

the **Late Harvest Riesling** makes the most of those foggy mornings to produce one of our finest sweet wines.

However, it's the **Arinto** grape that, for us, stands Quinta de Sant'Ana out above the others. Its presence in the Branco brings so much character which you can experience to the fullest in both of their single-varietal wines, especially in the highly-limited **Vinho do Marreco**. They display honeyed lemon, grapefruit, quince, brioche, and a slightly smoky note. Stunning, stunning wines and the perfect examples of how Arinto will be the next big grape.

We are so proud to have them and can't wait for you to immerse yourself in these delights.







## Quinta de Sant'Ana Branco 2022 Fernão Pires, Arinto

The Fernão Pires wine was fermented in austere steel vats at low temperatures of 12/13°C, employing native yeasts, whilst the Arinto vintage was fermented in French oak barrels. After fermentation, the final blend was created to bring the best of both.

**Tasting Note:** A pale yellow hue introduces an expressive bouquet of aromatic florals and stone fruit, verging on tropical, from the Fernão Pires component. This variety gives a full-bodied texture, while the Arinto offers a balancing acidity and citrus fruit flavour, rounded out by the subtle influence of oak aging.

£16.95 per bottle

(Due late August 2023)



## Quinta de Sant'Ana Rosé 2022

Touriga Nacional, Aragonez, Merlot

Cold stabilisation and fermentation at a low temperature are performed to keep this a crisp and fresh style of rosé.

**Tasting Note:** An elegant salmon pink hue, this dry and delicate rosé captivates the senses with its fresh aromas of strawberries, raspberries, and meadow flowers. Red berry flavours intertwine with subtle hints of vanilla as a balanced zippy acidity brings all the flavours together, ensuring this rosé is an excellent aperitif or accompaniment to food.

£15.95 per bottle | £90.00 per half dozen





### Quinta de Sant'Ana Tinto 2022

Touriga Nacional, Merlot, Aragonez

Carefully selected and handpicked grapes reach the winery where they are de-stemmed and crushed. Once in the stone fermenting tanks - where they ferment for 12 days - they undergo the traditional method of foot treading.

Aged 30% in stainless steel, 70% in used French oak casks for 10 months.

**Tasting Note:** A fresh red with forest fruits, eucalyptus and mint, with a floral hint of Touriga Nacional. Supple juicy palate with medium body, tannins and vibrant acidity. Drawing you in with complex aromas and a flavour profile that's sure to please.

£14.95 per bottle



## Quinta de Sant'Ana Riesling 2019 & 2021

The grapes are carefully selected and handpicked. Smooth pressing of whole bunches by pneumatic press extracts the best must. The juice is then fermented with indigenous yeasts in a steel vat at low temperatures (12/14°C) to preserve the crisp, fresh fruit, character. No sulphur additions.

**2020 Vintage Tasting Note:** Already showing a lovely layer of development and a hint of the aging potential of this wine in the larger format. Dry, racy, definitely a Riesling, but with a gentler touch more akin to the wines of the Clare Valley. Citrus, fresh and juicy Granny Smith apple, a lovely depth of flavour.

#### £52.00 per magnum (150cl)

2021 Vintage Tasting Note: A dry Riesling with excellent minerality and vibrant aromas of lime, grapefruit and pear. Racy acidity with lovely purity of fruit. Pithy, persistent finish and magnificent capacity to age. Green and citrus fruits gain opulence and slip into stone fruit aromas and flavours the longer aged in the bottle.

£22.00 per bottle (75cl)

## Quinta de Sant'Ana Forte do Picoto 2019 Alvarinho

Organic grapes are pressed in whole bunches using the pneumatic press. The must is allowed to settle for one day with only the best juice decanted. 80% is fermented in steel at low temperatures while 20% is fermented in barrel with frequent lees stirring.

Matured for 10 months in French oak prior to bottling,

**Tasting Note:** Distinct aromas of peaches and orange blossom, with a delicate herbal tinge. Stone fruits linger on the palate, subtly underlined by delicate smoky and gunpowder notes from the barrel-aging process, in addition to fresh hazelnut and brioche.

The wine impresses with vivid freshness and impeccable acidity, culminating in a long, lingering finish. Alluring and complex, this remarkable beverage offers a great multitude of captivating flavours.

£27.00 per bottle





#### Quinta de Sant'Ana Arinto 2020

Arinto is a local varietal that's mid-to-late ripening. This allows the grape to stay on the vine for an extended period, developing additional complexity and depth. This, coupled with the grape's naturally high acidity (think Portuguese Riesling), combines for a deliciously wonderful white. It's also completely organic.

Two years in barrel with battonage only when topping up. The wine was then moved to horizontal stainless steel tank where it spent 10 months on lees before bottling.

**Tasting Note:** Gleaming golden yellow, a harmony between honeyed lemon and grapefruit, coupled with the more intricate scents of cloves, quince, and a nuance reminiscent of coconut, coalesces seamlessly with oaky nuances.

Appetising smoky notes of vanilla, brioche, and butter croissants embellish the palate, while vibrant acidity keeps it delightfully balanced.

£35.00 per bottle









## Quinta de Sant'Ana Late Harvest Riesling 2018

The late harvest of selected botrytis-affected grapes is carried out in mid-October. The bunches are de-stemmed and crushed before undergoing cool maceration for three days. After pressing, the must is transferred into used French oak barrels where it ferments slowly into the winter.

**Tasting Note:** Amber/golden hue, the nose is rich with tangy limes, notes of honeycomb, apricot and quince preserves, with a hint of salty pistachios. The palate is delightfully balanced with acidity and a captivating salty undertone derived from the cool environment of the nearby coast.

£25.00 per bottle





# Quinta de Sant'Ana Vinha do Pinhal 2020

All of the fruit comes from the southwest facing plot - only 0.25 hectares - that's shaded from evening sun by a woodland of Stone

Pine trees hence the name 'Vinha do Pinhal'.

Selected, handpicked grapes reach the winery in boxes where 70% of the bunches are de-stemmed and crushed, the remainder fermented as whole bunches. Fermentation takes place in open stone tanks with frequent and regular punch-downs. The wine then undergoes malolactic fermentation in French oak barrels.

Tasting Note: Typical pale garnet colour. Delicate aromas of pomegranate, sour cherry, red forest fruits with a citrus edge of blood orange and ripe grapefruit. Subtle earthy notes of forest floor and spices lingering in the background. Lovely balance in structure showing vibrantly fresh acidity woven with fine, well integrated tannins.

Refreshing, elegant and perfumed finish.

£34.00 per bottle





### Quinta de Sant'Ana Merlot 2019

Only the best, carefully selected, handpicked grapes from the best Merlot bunches reach the winery where they are smoothly destemmed and crushed. Once in the conical "balseiro" fermenting tanks, they stay for one month - from picking to pressing - fermenting with pump-overs and a long maceration.

**Tasting Note:** The nose is unmistakably Merlot. This ravishing, velvety-textured red strikes an ideal balance between meaty, almost iron-rich hints and a juicy, plummy character, emblematic of the varietal. The signature Lisbon coastal acidity - from those cool mornings and warm evenings - adds lift and energy to the alcohol and structure.

£26.00 per bottle

### Quinta de Sant'Ana Touriga Nacional 2018

Whenever you think of Portugal's deliciously velvety reds, your mind can't stray far from the nation's speciality: Touriga Nacional.

This wine, picked from certified organic fruit, is all selected by hand.

Maturation takes place in new and old French oak casks for 20

months.

**Tasting Note:** A fine, fresh, Touriga. Although it is not overtly floral and perfumed, classic notes of violets dance with eucalyptus, juicy black fruit and blueberries. Well-integrated oak notes nod towards light tobacco and cacao, while fine tannins and ageworthy acidity give the wine reliable structure.

£35.00 per bottle





## Quinta de Sant'Ana Ramisco MV

With less than half a hectare of Ramisco planted, we are so proud to be allowed even a tiny fraction of this wine. To make it all the more special, this is a native varietal that was so integral to Lisbon's winemaking history.

In the 1930's there were 1,800 hectares of "Colares" vines - both Ramisco and the white varietal Malvasia - planted, but by 2014 only 12 hectares (30 acres) remained. Quinta de Sant'Ana wanted to be a part of this rebirth so planted a tiny patch of the hugely frustrating and temperamental Ramisco.

Selected, handpicked grapes reach the winery in boxes of 20 kg. 70% of bunches are de-stemmed and crushed, the remainder added as whole bunches. Cold maceration with frequent punch-downs, spontaneous fermentation with own yeast in open containers.

**Tasting Note:** Complex red fruits and an earthy elegant perfume that jostles for space with a hint of more herbal aromas. Naturally high acidity and commanding tannins all woven together by an underlying salinity.

£55.00 per bottle





#### Quinta de Sant'Ana Tinto Reserva 2017

Merlot, Touriga Nacional

An absolute treat of a rich, robust red. The 2016 was lovely, but this has taken a big leap forward in depth of flavour plus its additional time in oak.

Selected, handpicked grapes reach the winery in boxes of 20 kg. All grapes are de-stemmed and crushed, the grapes are carefully transported by conveyor belt, after cold maceration and fermentation, the wine has a lengthy post fermentation maceration with pump overs. Due to simultaneous ripening, the varieties were co-fermented and blended before ageing.

**Tasting Note:** Vibrant ruby violet coloration exudes concentrated fruit aromatics tinged with a fleeting hint of menthol, pine resin, eucalyptus, leather, and smoky spices. Capture the powerful depth of intensively bold forest berry flavour with poised age-worthy acidity, full body, delicate tannins, and a promise of future maturation potential.

£33.00 per bottle

## Quinta de Sant'Ana Homenagem a Barao Von Furstenberg 2018

The dedication wine to Ann's father Baron Gustav von Furstenberg is back with the 2018 vintage.

Quinta de Sant'Ana only make this in exceptional vintages when the Merlot evolves in a manner akin to Bordeaux. The previous vintage being the exceptional 2015 (then a blend of Touriga Nacional and Merlot).

24 months in 30% new French oak barrels and 70% in second or third year French oak barrels.

**Tasting Note:** Aromas of cassis, violets, and blackcurrants are complemented by a hint of green bell pepper and an earthy forest character. A balanced blend of integrated oak and tannin structure, with a foundation of acidity that gives this wine a vibrant, enduring character.

£37.00 per bottle







## Quinta de Sant'Ana Vinho do Marreco 2018

For this truly exceptional example of Arinto, the grapes underwent whole-bunch pressing and were left to rest in tank for 24 hours before the must was decanted into barrels. Fermentation with ambient yeast took place in used French oak barriques with malolactic fermentation and periodical bâtonnage.

The vintage matured on lees and aged in the same barriques for 24 months before being transferred to a stainless steel tank laid horizontally and left for an additional 12 months prior to bottling.

Only 634 bottles were made from the best two barrels; we have secured all 24 that are in the UK.

Tasting Note: There are no single notes but a full orchestra across the tasting spectrum. High soprano expressed in the racy acidity to the bass notes of extended ageing on lees and 24 months in old oak. Then within this 'broadband' of flavour are elements of pear, tarte aux pommes and clove.

Swirl the wine around a large glass and the bouquet is endlessly entertaining while on the palate it is deeply satisfying with a length that takes you a long way downstream.

"The finest white wine that I have tasted in the past 12 months" - Mark Bedford

£100.00 per bottle





Wine	Single Bottle
Quinta de Sant'Ana Branco 2022	£16.95
Quinta de Sant'Ana Rose 2022	£15.95
Quinta de Sant'Ana Tinto 2022	£14.95
Quinta de Sant'Ana Riesling 2020 (150cl)	£52.00
Quinta de Sant'Ana Riesling 2021	£22.00
Quinta de Sant'Ana Forte do Picoto 2019	£27.00
Quinta de Sant'Ana Arinto 2020	£35.00
Quinta de Sant'Ana Late Harvest Riesling 2018 (37.5cl)	£25.00
Quinta de Sant'Ana Vinha do Pinhal 2020	£34.00
Quinta de Sant'Ana Merlot 2019	£26.00
Quinta de Sant'Ana Touriga Nacional 2018	£35.00
Quinta de Sant'Ana Tinto Reserva 2017	£33.00
Qunita de Sant'Ana Homenagem a Barao Von Furstenberg 2018	£37.00
Quinta de Sant'Ana Vinho do Marreco 2018	£100.00

