



TECHNICAL DETAILS

QUINTA DA LAPA

Soil Type: Clay-Limestone.

Winemakers: Jaime Quendera and Jorge Ventura

“Nana is not our mother’s true name but everyone calls her Nana. Our memories of taste and flavours come from her kitchen, conviviality sits at her table, and it’s around her that everything happens and takes place. This wine celebrates Nana’s liveliness.”

NANA

Red Reserve 2013

Grape Varieties: 35% Syrah , 30% Touriga Nacional, 30% Alicante Bouschet, 5% Cabernet Sauvignon.

Vinification: Fermentation in stainless steel vats with temperature control.

Ageing: 12 months resting in French and American oak halfbarrels.

Keeping Time: It will be best enjoyed within the next 6 years.

Tasting Notes: Deep ruby in colour, complex aromas of forest fruits, elegant hints of spice and exotic wood. The mouthfeel is savoury with a captivating mid-palate of clean ripe fruit, round tannins and crisp acidity leading to a long and pleasant finish.

Food Pairings: This very versatile wine pairs perfectly with roasts, stews or game dishes.

Recommended Serving Temperature: 16-18°C.

Alcohol: 14% Vol.

Total Acidity: 5,5 g/l

pH: 3,52

Residual Sugar: 3,25 g/l

Bottling Details: Musk-green “Author” wine bottle, select quality natural cork stopper, gold PVC capsule, seal of guarantee of origin from the Tejo region in the back label.

Packaging and Shipment:

bottles 0,75 L - EAN UNI UPC 5608149325135

boxes (6 bott.) - EAN UNI UPC 15608149325132

w. 8,57 kg / pallet (100-120 boxes) - 857-1028 kg

Awards (previous harvests):

Best wine 2015 - Nectar DiVino Challenge 94,1 points

90 Points and Best Buy - Wine Enthusiast 2016

Gold Medal - Sakura Japan Women’s Wine Awards 2016

Diamond Medal - Concurso Vino y Mujer 2016

Gold Medal - Concours Mondial de Bruxelles 2016

Silver Medal - Mundusvini 2017 (Reserva 2013)

