



## TECHNICAL DETAILS

# QUINTA DA LAPA

**Soil Type:** Clay-Limestone.

**Winemakers:** Jaime Quendera and Jorge Ventura

## QUINTA DA LAPA

### Red Reserve 2013 Magnum

**Grape Varieties:** 25% Touriga Nacional, 25% Aragonês, 25% Cabernet Sauvignon, 25% Syrah.

**Vinification:** Fermentation in stainless steel vats with temperature control.

**Ageing:** 12 months in French and American oak half barrels.

**Keeping Time:** This wine can be laid down and will reach it's full expression within the next 8 years.

**Tasting Notes:** Intense rubi robe, pleasant vinous aromas of ripe fruit with hints of pepper, cocoa and a hue of smoky toast. The mouthfeel is expressive and seductive, it's fruity roundness in great harmony with the spicy complexity of the barrique notes. The finish is lingering and elegant.

**Food Pairings:** Due to it's structure and complexity, this wine pairs perfectly with well marbled beef, duck breast or crusted roasts.

**Recommended serving Temperature:** 16-18°C

**Alcohol:** 14% Vol.      **Total Acidity:** 4,4 g/l

**pH:** 3,60      **Residual Sugar:** 2,6 g/l

**Bottling Details:** Bottled in an "Magnum Autor" musk coloured bottle, with a natural first choice cork stopper, black capsule, seal of guarantee of origin from the Tejo region within the back label. Natural wood box.

**Packaging and shipment:**  
bottles 1,50 L - EAN UNI UPC 5608149915138