



TECHNICAL DETAILS  
**QUINTA DA LAPA**

**Soil Type:** Clay-Limestone.

**Winemakers:** Jaime Quendera and Jorge Ventura

## QUINTA DA LAPA

### Red Reserve Touriga Nacional 2014

**Grape varieties:** 100 % Touriga Nacional.

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

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

**Keeping Time:** This wine will reach it's full expression within the next 8 years.

**Tasting Notes:** Bright vivacious rubi in color. Great aromatic expression of ripe red fruit with hints of violets and sweet spices. Juicy, balanced mouthfeel with bright acidity. Good tannic structure and a pleasantly lingering, complex aftertaste.

**Food Pairings:** It pairs perfectly with milk-fed red meat roasts such as baby lamb, kid and sucling pig.

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

**Alcohol:** 14 % Vol.

**Total Acidity:** 5,67 g/l

**pH:** 3,49

**Residual Sugar:** 4,11 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:**

0,75 L bottles - EAN UNI UPC 5608149317147

boxes (6 bottles.) - EAN UNI UPC 15608149317144

w. 8,53 kg / pallet (100-120 boxes) - 853-1024 kg

**Awards (previous harvests):**

Silver Medal - Vinalies Internationales 2014

Silver Medal - Bucharest International Wine Contest 2014

Silver Medal- Concours Mondial de Bruxelles 2017

