



TECHNICAL DETAILS  
**QUINTA DA LAPA**

**Soil Type:** Clay-Limestone.

**Winemakers:** Jaime Quendera and Jorge Ventura

## QUINTA DA LAPA

### Red Selection 2014

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

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

**Ageing:** Oaked for four months.

**Keeping Time:** This wine can be laid down and will reach it's full expression in between 6 and 8 years.

**Tasting Notes:** Bright ruby robe with garnet reflections, pleasant aroma of ripe fruit with hints of wild herbs and sweet spice. Good mouth volume, juicy fruit in harmony with toasty notes. Nice, dried-fruit finish.

**Food Pairings:** Pairs perfectly with gilled pork tenderloin, chicken pot-roast, dried apricots or candied salty peanuts.

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

**Alcohol:** 13,5 % Vol.      **Total Acidity:** 5,44 g/l

**pH:** 3,67      **Residual Sugar:** 4,99 g/l

**Bottling Details:** Bottled in a bordelaise "Prestige" musk coloured bottle, with a natural cork stopper, gold PVC capsule, seal of guarantee of origin of the Tejo region within the back label.

**Packaging and shipment:**

bottles 0,75 L - EAN UNI UPC 5608149312142  
boxes (6 bottles.)- EAN UNI UPC 15608149312149  
W. 7,91 kg / pallets (100-120 boxes) - 791 - 949,2 kg

**Awards (previous harvests):**

84 Points - Wine Enthusiast 2013  
Commended Medal - International Wine Challenge 2013"  
Gold Medal - "Berliner Wein Trophy 2015"  
Best Buy 2017- 86 Points - Wine Enthusiast

