



TECHNICAL DETAILS  
**QUINTA DA LAPA**

**Soil Type:** Clay-Limestone.

**Winemakers:** Jaime Quendera and Jorge Ventura

## QUINTA DA LAPA

### White Alvarinho 2016

**Grape Varieties:** 100% Alvarinho.

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

**Keeping time:** It will be best enjoyed within the next 3 years.

**Tasting Notes:** Fresh, fruity aromas with hints of green citrus and tropical fruit. Nice volume in the mouth, a pleasant and persistent finish on a mineral undertone.

**Food Pairings:** A good pairing for traditional Portuguese grilled sardines, it also finds harmony with seafood.

**Recommended Serving Temperature:** 10-12°C.

**Alcohol:** 12,5 % Vol.

**Total Acidity:** 5,31 g/l

**pH:** 2,94

**Residual Sugar:** 1,52 g/l

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

**Packaging and shipment:**

0,75 L bottles - EAN UNI UPC 5608149356160

boxes (6 bottles.) - EAN UNI UPC 15608149356167

W. kg / pallets (100-120 boxes) - kg

