



TECHNICAL DETAILS
QUINTA DA LAPA

Soil Type: Clay-Limestone.

Winemakers: Jaime Quendera and Jorge Ventura

QUINTA DA LAPA

White Sauvignon Blanc 2016

Grape varieties: 100% Sauvignon Blanc.

Vinification: Fermentation in stainless steel vats with temperature control.

Keeping Time: This wine will reach it's full expression within the next 4 years.

Tasting Notes: Complex, fresh aromas with hints of green apples and nectarines. Fresh mouthfeel of well defined fruit with light herbaceous notes. Good acidity and persistence.

Food Pairings: This wine pairs perfectly with marinated scallops, wild asparagus or avocado and shrimp salad.

Recommended Serving Temperature: 10-12°C

Alcohol: 12,5 % Vol.

Total Acidity: 5,19 g/l

pH: 2,93

Total Sugar: 1,8 g/l

Bottling Details: Bottled in an "Autor" 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 5608149357167

boxes (6 bottles.) - EAN UNI UPC 15608149357164

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

