



# QUINTA DA LAPA

## TECHNICAL DETAILS

**Soil Type:** Clay-Limestone.

**Winemakers:** Jaime Quendera and Jorge Ventura

“Nana is not our mother’s true name but everyone calls her Nana. Our memories of taste and flavours come from her kitchen, conviviality sits at her table, and it’s around her that everything happens and takes place. This wine celebrates Nana’s liveliness.”

### **NANA** **Red Reserve 2016**

**Grape Varietals:** 50 % Touriga Nacional, 25 % Castelão, 20 % Alicante Bouschet e 5 % Aragonês

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

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

**Tasting Notes:** Bright vivacious rubi in color. Great aromatic expression of wood, plum and ripe cherry, with hints of cacau 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 suckling pig.

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

All of our wines are vegan, as in the fining / filtering process we do not use any binding agents of animal origin.



**Keeping Time:** It will be best enjoyed within the next 6 years.

**Alcohol:** 14 % Vol.

**Total Acidity:** 5,35 g/l. **Lot:** 178

**pH:** 3,66

**Residual Sugar:** 3,28 g/l

**Bottling Details:** Brown “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:**

bottles 0,75 L - EAN UNI UPC 5608149030015

boxes (6 bott.) - EAN UNI UPC 15608149325156

boxes (12 bott.) - EAN UNI UPC15608149030012

w. 8,53 kg / pallet (100-120 boxes of 6 bottles) - 853-1024 kg

### **Awards:**

90 Points and Best Buy - Wine Enthusiast 2016

Gold Medal - Sakura Japan Women’s Wine Awards 2016

Gold Medal - Concours Mondial de Bruxelles 2016

Gold Medal - Wines of Portugal Challenge 2017

Gold Medal - Mundus Vini 2018

Gold Medal - Concours Mondial de Bruxelles 2018