



QUINTA DA LAPA

TECHNICAL DETAILS

Soil Type: Clay-Limestone.

Winemakers: Jaime Quendera and Jorge Ventura

QUINTA DA LAPA Rosé Selection 2018

Grape Varietals: 50% Touriga Nacional 50% Merlot

Vinification: Fermentation in stainless steel vats with temperature control.

Tasting Notes: Pale pink color with bright hues, a very appealing nose with hints of red berries and quince. Refreshing mouthfeel punctuated by a nicely balanced tingly acidity. Pleasant, fruity aftertaste.

Food Pairings: This wine is a great pairing to exotic foods. It also goes well with Tempura and other fish or vegetable fritters.

Recommended Serving Temperature: 10°-12°C.

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



Alcohol: 12 % Vol.

Total Acidity: 5,38 g/l

pH: 3,61

Residual Sugar: 4,94 g/l **Lot:** 195

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 5608149316188

boxes (6 bottles.) - EAN UNI UPC 15608149316185

7,91 kg / pallets (100-120 boxes) - 791 - 949,2 kg

Awards:

85 Points - Wine Enthusiast 2013

Commended Medal - “Decanter World Wine Awards 2013”