



QUINTA DA LAPA

TECHNICAL DETAILS

Soil Type: Clay-Limestone.

Winemakers: Jaime Quendera and Jorge Ventura

QUINTA DA LAPA Red Selection 2017

Grape Varieties: 25% Touriga Nacional, 25% Castelão, 25% Syrah, 25% Alicante Bouschet.

Vinification: Fermentation in stainless steel vats with temperature control.

Ageing: Oaked for four months.

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 grilled pork tenderloin, chicken pot-roast, dried apricots or candied salty peanuts.

Recommended serving Temperature: 16°-18°C

Keeping Time: This wine can be laid down and will reach its full expression in between 4 and 6 years.



Alcohol: 14 % Vol. **Total Acidity:** 4,6 g/l **pH:** 3,72

Residual Sugar: 5,38g/l **Lot:** 205

Bottling Details: Bottled in a “Bordelaise Prestige” brown 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 5608149030060

Boxes (6 bottles) - EAN UNI UPC 15608149030067
7,91 kg / pallets (100-120 boxes) - 791 - 949,2 kg

Awards:

Gold Medal - “Berlin Wein Trophy 2015”

Best Buy 2017- 86 Points - Wine Enthusiast

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