



QUINTA DA LAPA

TECHNICAL DETAILS

Soil Type: Clay-Limestone.

Winemakers: Jaime Quendera and Jorge Ventura

QUINTA DA LAPA **White wine Sauvignon Blanc 2018**

Grape Varietals: Sauvignon Blanc 100%.

Vinification: Fermentation in stainless steel vats with temperature control.

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

Keeping Time: This wine will reach its full expression within the next 4 years.



Alcohol: 12,5 % Vol. **Total Acidity:** 4,6 g/l **pH:** 3,39

Residual Sugar: 4,14 g/l **Lot:** 200

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 5608149010031
boxes (6 bottles.) - EAN UNI UPC 15608149010038
w. 8,53 kg / pallet (100-120 boxes) - 853-1024 kg