



QUINTA DA LAPA

TECHNICAL DETAILS

Soil Type: Clay-Limestone.

Winemakers: Jaime Quendera and Jorge Ventura

NANA
Sparkling White Brut

Grape Varietals: Fernão Pires.

Vinification: Slight Fermentation followed by alcoholic fermentation under controlled temperatures. Methode Classique "Champenoise" with bottle fermentation. Then laid down in the cellar for 9 months.

Tasting Notes: This dry yet fruity sparkling wine, made from traditional portuguese grape varieties is elegant, fresh and crisp with very fine pearly bubbles. It displays complex aromas with hints of honeysuckle and fresh biscuit. The palate is intense of citric flavours, rich and well balanced with a pleasant finish.

Food Pairings: This sparklig wine pairs perfectly with oysters, steamed crustaceans. It may also be served as an aperitif.

Recommended Temperature: 8° -10°C

Ageing: This wine will reach its full expression within the next 4 years



Alcohol: 12% Vol.

Total Acidity: 5,2 g/l

pH: 3,35

Bottling Details: This sparkling wine is bottled in brown "Bourgogne seduction antique" bottles, conditioned in Portuguese natural cork stopper.

Packaging and shipment:
bottles 0,75 L - EAN UNI UPC 5608149472006
boxes (6 bottles) - EAN UNI UPC 15608149472003
boxes (12 bottles) - EAN UNI UPC 25608149472000
9,79 kg / pallets (100-120 boxes of 6 bottles) - 979 - 1174,8 kg

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