



## QUINTA DA LAPA

### TECHNICAL DETAILS

**Soil Type:** Clay-Limestone.

**Winemakers:** Jaime Quendera and Jorge Ventura

#### **QUINTA DA LAPA** **White Wine Chardonnay Reserve 2017**

**Grape Varietals:** 100% Chardonnay

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

**Ageing:** Oaked for 4 months.

**Tasting Notes:** Golden with green hues, lemony aromas with hints of melon and tropical fruit, light mineral and toast notes. Intense, mouth filling flavors of ripe yellow fruit, a velvety round texture with buttery undertones and a vibrant acidity that induces a lingering fresh finish.

**Food Pairings:** This wine pairs perfectly with grilled or steamed fish, poultry dishes, sauteed or curried vegetables.



**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:** 6,67 g/l      **pH:** 2,74

**Residual Sugar:** 2,55 g/l      **Lot:** 169

**Bottling Details:** Bottled in an “Bordalesa” brown 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 5608149354173

boxes (6 bottles.) - EAN UNI UPC 156081493554170

w. 8,47 kg / pallets (100-120 boxes of 6 bottles) - 847 - 1016,4 kg

#### **Awards (previous harvests):**

16,5 Points and Best Buy - Vinhos Grandes Escolhas Magazine

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