

QUINTA DA
LAPA
EST. 1733

NANA
Sparkling Wine • Blanc de Blancs • Brut • Cuvée 2016

TECHNICAL DETAILS

REGION	Tejo
SOIL	Clay-Limestone
GRAPE VARIETALS	Arinto ,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 28 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
KEEPING TIME	This wine will reach its full expression within the next 6 years
ALCOHOL	12% Vol.
TOTAL ACIDITY	4,88g/l
pH	3,27
RESIDUAL SUGAR	0,7 g/l
LOT	223
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 5608149050037 9,79 kg / pallets (100-120 boxes of 6 bottles) - 979 - 1174,8 kg
AWARDS	17 Points in "Paixão pelo Vinho Magazine"
ENOLOGY	Jaime Quendera e Jorge Ventura

