

QUINTA DA
LAPA
EST. 1733

NANA
Sparkling Wine • Blanc de Blancs • Brut

TECHNICAL DETAILS

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 sparkling 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 4 years

ALCOHOL

12% Vol.

TOTAL ACIDITY

5,2 g/l

pH

3,35

RESIDUAL SUGAR

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

ENOLOGY

Jaime Quendera

