

QUINTA DA
LAPA
EST. 1733

NANA
Red Wine • Reserve 2016

TECHNICAL DETAILS



REGION	Tejo
SOIL	Clay-Limestone
GRAPE VARIETALS	50 % Touriga Nacional, 25 % Castelão, 20 % Alicante Bouschet, 5 % Aragonês
VINIFICATION	Fermentation in stainless steel vats with temperature control.
AGEING	12 months resting in French and American oak halfbarrels.
TASTING NOTES	Bright vivacious rubi in color. Great aromatic expression of wood, plum and ripe cherry, with hints of cacau and sweet spices. Juicy, balanced mouthfeel with bright acidity. Good tannic structure and a pleasantly lingering, complex aftertaste.
FOOD PAIRINGS	It pairs perfectly with milk-fed red meat roasts such as baby lamb, kid and sucling pig.
RECOMMENDED TEMPERATURE	16°-18°C
KEEPING TIME	It will be best enjoyed within the next 6 years.
ALCOHOL	14 % Vol.
TOTAL ACIDITY	5,35 g/l
pH	178
RESIDUAL SUGAR	3,66
LOT	3,28 g/l
BOTTLING DETAILS	Brown “Author” wine bottle, select quality natural cork stopper, gold PVC capsule, seal of guarantee of origin from the Tejo region in the back label.
PACKAGING AND SHIPMENT	bottles 0,75 L - EAN UNI UPC 5608149030015 boxes (6 bott.) - EAN UNI UPC 15608149325156 boxes (12 bott.) - EAN UNI UPC15608149030012 w. 8,53 kg / pallet (100-120 boxes of 6 bottles) - 853-1024 kg
AWARDS	90 Points and Best Buy - Wine Enthusiast 2016 Gold Medal - Sakura Japan Women’s Wine Awards 2016 Gold Medal - Concours Mondial de Bruxelles 2016 Gold Medal - Wines of Portugal Challenge 2017 Gold Medal - Mundus Vini 2018 Gold Medal - Concours Mondial de Bruxelles 2018
ENOLOGY	Jaime Quendera e Jorge Ventura