

QUINTA DA
LAPA
EST. 1733

QUINTA DA LAPA
White Wine • Chardonnay Reserve • 2018

TECHNICAL DETAILS

REGION	Tejo
SOIL	Clay-Limestone
GRAPE VARIETALS	100% Chardonnay
VINIFICATION	Fermentation in stainless steel vats with temperature control.
AGEING	4 months resting in French and American oak half-barrels.
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 TEMPERATURE	10-°12°C
KEEPING TIME	This wine will reach its full expression within the next 4 years.
ALCOHOL	12 % Vol.
TOTAL ACIDITY	5,15 at/l
pH	3,42
RESIDUAL SUGAR	1,3 g/l
LOT	203
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 5608149010055 box (6 bottles.) - EAN UNI UPC 15608149010052 w.8,47 kg; 100-120 boxes / pallets (w. 847-1016,4 kg)
AWARDS	16,5 Points and Best Buy - Vinhos Grandes Escolhas Magazine
ENOLOGY	Jaime Quendera e Jorge Ventura

