

QUINTA DA
LAPA
EST. 1733

QUINTA DA LAPA
Rosé Wine • Selection • 2018

TECHNICAL DETAILS



REGION	Tejo
SOIL	Clay-Limestone
GRAPE VARIETALS	50% Touriga Nacional ,50% Merlot
VINIFICATION	Fermentation in stainless steel vats with temperature control.
TASTING NOTES	Pale pink color with bright hues, a very appealing nose with hints of red berries and quince. Refreshing mouthfeel punctuated by a nicely balanced tingly acidity. Pleasant, fruity aftertaste.
FOOD PAIRINGS	This wine is a great pairing to exotic foods. It also goes well with Tempura and other fish or vegetable fritters.
RECOMMENDED TEMPERATURE	It will be best enjoyed within the next 3 years.
KEEPING TIME	10°-12°C.
ALCOHOL	2 % Vol.
TOTAL ACIDITY	5,38 g/l
pH	3,61
RESIDUAL SUGAR	4,94 g/l
LOT	195
BOTTLING DETAILS	Bottled in a “Bordelaise Prestige” clear 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 5608149316188 boxes (6 bottles.) - EAN UNI UPC 15608149316185 7,91 kg / pallets (100-120 boxes) - 791 - 949,2 kg
AWARDS	85 Points - Wine Enthusiast 2013 Commended Medal - “Decanter World Wine Awards 2013”
ENOLOGY	Jaime Quendera e Jorge Ventura