

QUINTA DA  
**LAPA**  
EST. 1733

QUINTA DA LAPA  
Red Wine • Selection • 2017

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TECHNICAL DETAILS



REGION	Tejo
SOIL	Clay-Limestone
GRAPE VARIETALS	25% Touriga Nacional, 25% Castelão, 25% Syrah, 25% Alicante Bouschet
VINIFICATION	Fermentation in stainless steel vats with temperature control.
AGEING	Oaked for four months.
TASTING NOTES	Bright ruby robe with garnet reflections, pleasant aroma of ripe fruit with hints of wild herbs and sweet spice. Good mouth volume, juicy fruit in harmony with toasty notes. Nice, dried-fruit finish.
FOOD PAIRINGS	Pairs perfectly with grilled pork tenderloin, chicken pot-roast, dried apricots or candied salty peanuts.
RECOMMENDED TEMPERATURE	16°-18°C
KEEPING TIME	This wine can be laid down and will reach it's full expression in between 4 and 6 years.
ALCOHOL	14 % Vol.
TOTAL ACIDITY	4,6 g/l
pH	3,72
RESIDUAL SUGAR	5,38g/l
LOT	205
BOTTLING DETAILS	Bottled in a "Bordelaise Prestige" brown bottle, with a natural cork stopper, gold PVC capsule, seal of guarantee of origin of the Tejo region within the back label.
PACKAGING AND SHIPMENT	Bottles 0,75 L - EAN UNI UPC 5608149030060 Boxes (6 bottles) - EAN UNI UPC 15608149030067 7,91 kg / pallets (100-120 boxes) - 791 - 949,2 kg
AWARDS	Best Buy 2017- 86 Points - Wine Enthusiast
ENOLOGY	Jaime Quendera e Jorge Ventura