

QUINTA DA
LAPA
EST. 1733

QUINTA DA LAPA
Red Wine • Selection • 2018

TECHNICAL DETAILS



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| 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 | 13,5 % Vol. |
| TOTAL ACIDITY | 5,7 g/l |
| pH | 3,72 |
| RESIDUAL SUGAR | 1,1 g/l |
| LOT | 235 |
| 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 |