

QUINTA DA
LAPA
EST. 1733

NANA
Red Wine • Reserve 2016

TECHNICAL DETAILS

REGION	Tejo
SOIL	Clay-Limestone
GRAPE VARIETALS	50% Castelão, 50% Trincadeira das Pratas
VINIFICATION	This Claret wine was crafted from selected grapes of the Trincadeira das Pratas (white) and Castelão (red) varieties through the co-fermentation of the musts following a short period of skin contact.
TASTING NOTES	Pale rubi in colour with bright sanguine hues, intense fruity aromas reveal hints of sweet and morello cherries. Excellent mouth volume, lingering fruit and freshness.
FOOD PAIRINGS	This is a very versatile and gastronomic wine which pairs well with charcoal grilled red meat, roast suckling pig and oven baked fish.
RECOMMENDED TEMPERATURE	12°-14°C
KEEPING TIME	It will be best enjoyed within the next 6 years.
ALCOHOL	12% Vol.
TOTAL ACIDITY	4,34g/l
pH	3,70
RESIDUAL SUGAR	3,99 g/l
LOT	168
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 5608149322172 boxes (6 bott.) - EAN UNI UPC 15608149322179 w. 8,53 kg / pallet (100-120 boxes) - 853-1024 kg
ENOLOGY	Jaime Quendera e Jorge Ventura

