

QUINTA DA  
**LAPA**  
EST. 1733

QUINTA DA LAPA  
Rosé Wine • Selection • 2019

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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 tingy 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	12 % Vol.
TOTAL ACIDITY	5,7 g/l
pH	3,3
RESIDUAL SUGAR	3,1 g/l
LOT	234
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 5608149020023 boxes (6 bottles.) - EAN UNI UPC 15608149020020 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