

QUINTA DA
LAPA
EST. 1733

NANA
White Wine • 2018

TECHNICAL DETAILS



REGION	Tejo
SOIL	Clay-Limestone
GRAPE VARIETALS	50% Arinto, 30% Fernão Pires, 20% Alvarinho
VINIFICATION	Fermentation in stainless steel vats with temperature control.
TASTING NOTES	Fresh, complex aromas of citrus, white flowers and stone fruits. Fresh mouthfeel, replenished with ripe fruit. Vibrant acidity and a remarkable persistence.
FOOD PAIRINGS	Pairs well with elaborate fish or poultry dishes. It also finds harmony with cured and flaky cheeses.
RECOMMENDED TEMPERATURE	It will be best enjoyed within the next 4years.
KEEPING TIME	0°-12°C
ALCOHOL	12,5 % Vol.
TOTAL ACIDITY	4,71 g/l
pH	3,36
RESIDUAL SUGAR	4,3 g/l
LOT	198
BOTTLING DETAILS	“Author” clear 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 560814910017 boxes (6 bott.) - EAN UNI UPC 1560814910014 w. 8,53 kg / pallet (100-120 boxes) - 853-1024 kg
AWARDS	16 Points and Best Buy - Vinhos Grandes Escolhas Magazine
ENOLOGY	Jaime Quendera e Jorge Ventura