QUINTA DA LAPA
TECHNICAL DETAILS

Soil Type: Clay-Limestone.
Winemakers: Jaime Quendera and Jorge Ventura

Dom Lourenço de Almeida, the illustrious founder of Quinta da Lapa, chose this sublime, timeless, poem of faith by Saint Teresa of Avila as the motto etched above the doorstep of his Manor House. Born in 1515 in the province of Ávila in Spain, Teresa de Ahumada was an extraordinary woman, renown for her intelligence and charisma.

"Let nothing disturb you,
Let nothing frighten you,
All things are passing away:
God never changes.
Patience obtains all things.
Whoever has God lacks nothing;
God alone suffices."

QUINTA DA LAPA
"Homenagem Santa Teresa D´Ávila" Red Reserve 2015

Grape Varietals: 20% Touriga Nacional, 20% Merlot, 20% Cab. Sauvignon, 20%Syrah, 20% Alicante Bouchet

Vinification: Fermentation in stainless steel vats with temperature control.

Ageing: 24 months resting in French and American oak half barrels.

Tasting Notes: Expressive, complex aromas of ripe red fruit with fresh herbaceous hints and dried flower notes with an undertone of fine spice and cocoa. Velvety tannins, fruit-filled mouth flavor, fresh and vivacious acidity suggesting great potential of evolution and longevity.

Food Parings: This wine matches perfectly with elaborate poultry dishes, red meat or fatty mildly cured cheese.

Recommended serving Temperature: 16-18ºC

Keeping Time: This wine can be laid down and will reach it's full expression within the next 8 years

Alcohol: 14% Vol. **Total Acidity:** 5,47 g/l **pH:** 3,77

Lot: 180 **Residual Sugar:** 3,88 g/l

Bottling Details: Brown "Author" wine bottle, select quality natural cork stopper, Black wax capsule, seal of guarantee of origin from the Tejo region in the back label.

Packaging and Shipment:
bottles 0,75 L - EAN UNI UPC 5608149395152
boxes (6 bott.) - EAN UNI UPC 15608149395159
w. 8,53 kg / pallet (100-120 boxes) - 853-1024 kg

Awards:
Gold Medal - Mundus Vini 2016
Gold Medal - Concours Mondial de Bruxelles 2016
92 Points - Wine Enthusiast 2017

All of our wines are vegan, as in the fining / filtering process we do not use any binding agents of animal origin.