

TECHNICAL NOTES



WINE NAME	Quinta da Lapa Reserva Branco
WINERY	Quinta da Lapa
STORY	Established in 1733, Quinta da Lapa remains one of the oldest wine estates in the Tejo region. Located in the highlands north of the Tejo river, the estate's 30 hectares of vineyards are planted in calcareous-clay soils that slope to the south receiving maximum sun exposure. The unique terroir is subject to warm summer days and cool nights and mornings, perfect to even, gradual ripening of grapes. The wines of Quinta da Lapa achieve the intricate balance between power and finesse coupled with great freshness and minerality that offer a unique sense of place in every glass.
TERROIR	Bairro
SOIL	Clay-limestone
APPELLATION	DOC do Tejo
WINE TYPE	White Wine
GRAPE VARIETIES	Arinto, Tamariz
TASTING NOTES	Green/gold wine based around Arinto with others. The nose shows some wood treatment/4 months in oak. A vanilla/waxy note with stone fruit and quince. The palate expands with blended fruit of melon, stone fruit peach/nectarine, tropical fruit, citrus and a briny green olive note. On the finish there is a buttery character and the flavor of canned pears. This wine was more interesting and developed greatly by the end of the tasting.
FOOD PAIRING	Richer seafood dishes, would do well against some Bacalão, shellfish in butter sauce, lobster and could also do well against lighter meats.
PRODUCTION	n/a
WEBSITE	www.quintadalapa-wines.com