



NANA WHITE, TEJO 2019

Agrovia, SA, Quinta da Lapa, Tejo, Portugal

eCommerce # 313717 | 12.5% alc./vol. | \$20.55



Fresh, complex aromas of citrus, white flowers and stone fruits. Fresh mouthfeel, replenished with ripe fruit. Vibrant acidity and a remarkable persistence.

Terroir:

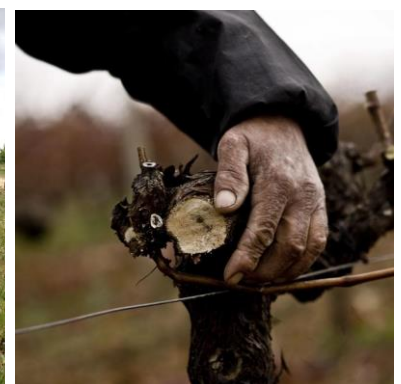
Quinta da Lapa winery is over 300 y.o. located in the finest terroir amidst the rolling hills to the east of the Montejunto mountain in the highest part of the Tejo region, named after the great Tagus river, once known as Ribatejo.

72 Ha of vineyards are divided into plots and grape varietals.

Arinto: An eminently fresh, floral varietal with high acidity, it achieves a remarkable mineral expression when, as is the case at Quinta da Lapa, it is raised on soils rich in limestone.

The variety Fernão Pires has a very early ripening, so it's one of the first Portuguese grape varieties to be harvested. This variety has a good alcohol content and a low or medium acidity, so the wines produced or mixed with this variety have intense floral and tropical aromas.

Alvarinho is one of the most admirable Portuguese grape varieties. It originates from the northwest of the Iberian Peninsula, and is noted for its distinctive botanical aroma with a citrus undertone, very similar to that of Viognier, Gewurztraminer, and Petit Manseng, suggesting apricot and peach.



Vinification:

Fermentation in stainless steel vats with temperature control.

Varieties: Arinto 50%, Fernão Pires 30%, Alvarinho 20%

Residual sugar: 4.3 g/L

Serving suggestion and food pairing: Serve at 12°C. Pairs well with elaborate fish or poultry dishes. It also finds harmony with cured and flaky cheeses. It will be best enjoyed within the next 4 years.

Grandes Escolhas Magazine

16p & Best Buy