Representing Star Producers Globally,



Servicing Star Markets Locally



NANA RED RESERVE, TEJO 2016

Agrovia, SA, Quinta da Lapa, Tejo, Portugal eCommerce # 313741 | 14.0% alc./vol. | \$22.50



"Big and ripe, this blend of four grapes, including 50% perfumed Touriga Nacional, is richly structured. It is still maturing, still full of juicy black plum fruits and still has a layer of tannins. The wine will be ready from 2021." **Score – 89p (Wine Enthusiast, 2020)**

Bright vivacious ruby in colour. Great aromatic expression of wood, plum and ripe cherry, with hints of cacao and sweet spices. Juicy, balanced mouthfeel with bright acidity. Good tannic structure and a pleasantly lingering, complex aftertaste.

Terroir:

Quinta da Lapa was founded more than 300 years ago, in a unique spot, the finest terroir amid the rolling hills to the east of the Montejunto mountain the highest ground of the Tejo region named after the great Tagus river and once known as Ribatejo. 72 Ha of vineyards are divided into plots and grape varietals. Touriga Nacional: This is one of the great national grapes, giving structured, aromatic wines, which may be kept.

Castelão: National reference with regards to phenolic maturation, terroir expression and wine-making flexibility. It is particularly suited to sandy, clay-based or clay-limestone soils.

Alicante Bouschet: This grape is already considered a national grape, due to the length of time it has been cultivated in Portugal and for its positive geographic spread. Lends freshness and depth to the lotes in which it is present.

Aragonês: Equivalent to the Tempranillo grape of Spain and Aragonês in southern Portugal. Rich in fruit, this is one of the first to present good levels of maturation.



Vinification:

Fermentation in stainless steel vats with temperature control. 12 months resting in French and American oak half barrels.

Varieties: Touriga Nacional 50%, Castelão 25%, Alicante Bouchet 20%, Aragonês 5% Residual sugar: 4.0 g/L

Serving suggestion and food pairing: Serve at 16°C. It pairs perfectly with roast red meat roasts such as lamb or pig.

Wine Enthusiast

89p

Tel: 416-767-8639 | info@unitedstars.ca | www.unitedstars.ca



IEENTHUSIAST