



Nana Blanc de Blancs Brut Nature Cuvee 2016

Agrovia, SA, Quinta da Lapa, Tejo, Portugal

eCommerce # 313782 | 12.0% alc./vol. | \$35.45

"A soft wine with a creamy mousse, this is fruity with bright apples and a ripe acidity. The wine's freshness combined with the gentle texture are immediately attractive. Drink now." **Score – 89p (Wine Enthusiast, 2020)**

This dry yet fruity sparkling wine, made from traditional Portuguese grape varieties is elegant, fresh and crisp with very fine pearly bubbles. It displays complex aromas with hints of honeysuckle and fresh biscuit. The palate is intense of citric flavours, rich and well balanced with a pleasant finish.

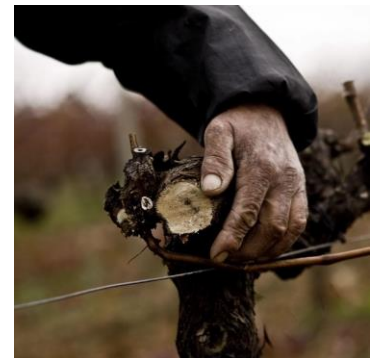
Terroir:

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 varieties.

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.



Vinification:

Slight Fermentation followed by alcoholic fermentation under controlled temperatures. Methode Classique "Champenoise" with bottle fermentation. Then laid down in the cellar for 28 months.

Varieties: Arinto 90%, Fernão Pires 10%

Residual sugar: 0.7 g/L

Serving suggestion and food pairing: Serve at 10°C as an aperitif. Pairs perfectly with oysters, steamed crustaceans.

Wine Enthusiast

89p

"Vinhos Grandes Escolhas" Magazine

16.5p & Best Buy

