

QUINTA DA LAPA

EST. 1733



25% TOURIGA NACIONAL, 20% SYRAH, 20% CABERNET SAUVIGNON, 20% MERLOT, 15% ALICANTE BOUSCHET

24 MONTHS RESTING IN FRENCH OAK BARRELS.

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.

ALC. 14 % vol

TOTAL ACIDITY: 5,47 g/l

pH: 3,77

RESIDUAL SUGAR: 3,88 g/l

LOT: 180

AWARDS:

GOLD MEDAL - CM BRUXELLES 2016

92 POINTS - WINE ENTHUSIAST 2017

93 POINTS - WINE ENTHUSIAST 2020

GOLD M.- SÉLECTIONS MONDIALES DES VINS CANADA 2021

QUINTA DA LAPA RED RESERVE HOMENAGEM 2015