QUINTA DA LAPA EST. 1733



25% TOURIGA NACIONAL, 25% CASTELÃO, 25% SYRAH, 25% ALICANTE BOUSCHET

FERMENTATION IN STAINLESS STEEL VATS WITH TEMPERATURE CONTROL. OAKED FOR FOUR MONTHS.

BRIGHT RUBY ROBE WITH GARNET REFLECTIONS, PLEASANT AROMA OF RIPE FRUIT WITH HINTS OF WILD HERBS AND SWEET SPICE. GOOD MOUTH VOLUME, JUICY FRUIT IN HARMONY WITH TOASTY NOTES. NICE, DRIED-FRUIT FINISH.

ALC. 13,5 % vol TOTAL ACIDITY: 6,34 g/1 pH: 3,63 RESIDUAL SUGAR: 0,9 g/1 LOT: 235

AWARDS: BEST BUY - WINE ENTHUSIAST

QUINTA DA LAPA SELECTION RED 2019