

# QUINTA DA LAPA

EST. 1733



**50% FERNÃO PIRES, 50% CASTELÃO**

IT WAS IN THE MIDDLE AGES THAT CISTERCIAN MONKS INTRODUCED THE METHOD FOR PRODUCING "CLARET" IN THE REGION, BY ADDING A SMALL AMOUNT OF RED WINE TO A WHITE WINE BASE SO AS TO OBTAIN A TONALITY RESEMBLING THAT OF THE "BLOOD OF CHRIST".

THIS CLARET WINE WAS CRAFTED FROM SELECTED GRAPES OF FERNÃO PIRES (WHITE) AND CASTELÃO (RED) VARIETALS THROUGH THE CO-FERMENTATION OF THE MUSTS FOLLOWING A SHORT PERIOD OF SKIN CONTACT.

**ALC. 12 % vol**

**TOTAL ACIDITY: 5,98 g/l**

**pH: 3,32**

**RESIDUAL SUGAR: 5,4 g/l**

**LOT: 287**

**AWARDS:**

**88 POINTS - WINE ENTHUSIAST**