

QUINTA DA LAPA

EST. 1733



**35% ARINTO, 35% FERNÃO PIRES, 30%
ALVARINHO**

THE TEJO HAS BEEN RENOWNED AS A WINE PRODUCING REGION SINCE THE MIDDLE AGES, BUT THERE ARE TRACES OF VITICULTURAL PRACTICES DATING BACK TO THE ROMAN TIMES. ROMANS WERE THE FIRST TO USE SULPHUR DIOXIDE AS A MEANS OF PRESERVING THEIR WINES. BUT TIMES CHANGE AND SO DOES THE WILL OF CONSUMERS LOOKING FOR GREATER HEALTH BENEFITS AND FEWER SIDE EFFECTS IN WINE.

THIS LIVELY AND VIBRANT WINE, CRAFTED FROM SELECTED GRAPES OF THE ARINTO, FERNÃO PIRES AND ALVARINHO VARIETALS, WAS FERMENTED AT LOW TEMPERATURE WITH NO ADDED SULFITES, SO AS TO PRESERVE ITS FRESHNESS AND ELEGANCE.

ALC. 12,5 % vol

TOTAL ACIDITY: 7,14 g/l

pH: 3,18

RESIDUAL SUGAR: 5,2 g/l

LOT: 274