



## QUINTA DA LAPA

### TECHNICAL DETAILS

**Soil Type:** Clay-Limestone.

**Winemakers:** Jaime Quendera and Jorge Ventura

**QUINTA DA LAPA**  
**White wine Sauvignon Blanc 2017**

**Grape Varietals:** Sauvignon Blanc 100%.

**Vinification:** Fermentation in stainless steel vats with temperature control.

**Tasting Notes:** Complex, fresh aromas with hints of green apples and nectarines. Fresh mouthfeel of well defined fruit with light herbaceous notes. Good acidity and persistence.

**Food Pairings:** This wine pairs perfectly with marinated scallops, wild asparagus or avocado and shrimp salad.

**Recommended Serving Temperature:** 10-12°C

**Keeping Time:** This wine will reach its full expression within the next 4 years.



**Alcohol:** 12,5 % Vol.

**Total Acidity:** 5,19 g/l

**pH:** 2,93 **Lot:** 159

**Residual Sugar:** 1,8 g/l

**Bottling Details:** Bottled in an "Autor" clear bottle, with a natural cork stopper, gold PVC capsule, seal of guarantee of origin from the Tejo region within the back label.

**Packaging and shipment:**  
0,75 L bottles - EAN UNI UPC 5608149357174  
boxes (6 bottles.) - EAN UNI UPC 15608149357171  
w. 8,53 kg / pallet (100-120 boxes) - 853-1024 kg

**Awards (previous harvests included):**  
15,5 Points - Vinhos Grandes Escolhas Magazine

All of our wines are vegan, as in the fining / filtering process we do not use any binding agents of animal origin.