



QUINTA DA LAPA

TECHNICAL DETAILS

Soil Type: Clay-Limestone.

Winemakers: Jaime Quendera and Jorge Ventura

QUINTA DA LAPA
White wine Alvarinho 2018

Grape Varietals: Alvarinho 100%

Vinification: Fermentation in stainless steel vats with temperature control.

Tasting Notes: Fresh, fruity aromas with hints of green citrus and tropical fruit. Nice volume in the mouth, a pleasant and persistent finish on a mineral undertone.

Food Pairings: A good pairing for traditional Portuguese grilled sardines, it also finds harmony with seafood.

Recommended Serving Temperature: 10°-12°C

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



Alcohol: 12 % Vol. **Total Acidity:** 4,06 g/l **pH:** 3,24

Residual Sugar: 1,52 g/l **Lot:** 199

Bottling Details: Bottled in an “Reno Alto“ brown 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 5608149356177
boxes (6 bottles.) - EAN UNI UPC 15608149356174
w. 7,74 kg / pallet (110 boxes) - 851,4 kg

Awards:

16 Points and Best Buy - 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.