



## QUINTA DA LAPA

### TECHNICAL DETAILS

**Soil Type:** Clay-Limestone.

**Winemakers:** Jaime Quendera and Jorge Ventura

#### **QUINTA DA LAPA** **White Selection 2019**

**Grape Varietals:** 60% Fernão Pires, 40% Arinto.

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

**Tasting Notes:** Pale yellow in colour, fresh and fruity to the nose with hints of citrus, apples and mineral aromas. Nice mouth volume, deep fruit taste. Fresh and pleasant aftertaste.

**Food Pairings:** This wine matches perfectly with steamed shell fish. It also goes well with cured sheep 's milk cheese.

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

**Keeping time:** It will be best enjoyed within the next 3 years.



**Alcohol:** 12,5 % Vol.      **Total Acidity:** 5,14 g/l      **pH:** 3,37

**Residual Sugar:** 2,51 g/l      **Lot:** 201

**Bottling Details:** Bottled in a “Bordelaise Prestige” 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 5608149010048

boxes (6 bottles.) - EAN UNI UPC 15608149010045

W. 7,91 kg / pallets (100-120 boxes) - 791 - 949,2 kg

#### **Awards:**

Best Buy 2017 - Wine Enthusiast

Gold Medal - Berliner Wine Trophy 2018