

QUINTA DA  
**LAPA**  
EST. 1733

QUINTA DA LAPA  
White Wine • Alvarinho • 2018

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TECHNICAL DETAILS



REGION	Tejo
SOIL	Clay-Limestone
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 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
ENOLOGY	Jaime Quendera e Jorge Ventura