

QUINTA DA  
**LAPA**  
EST. 1733

QUINTA DA LAPA  
White Wine • Sauvignon Blanc • 2018

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TECHNICAL DETAILS



REGION	Tejo
SOIL	Clay-Limestone
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 TEMPERATURE	10°-12°C
KEEPING TIME	This wine will reach its full expression within the next 4 years.
ALCOHOL	12,5 % Vol.
TOTAL ACIDITY	4,6 g/l
pH	3,39
RESIDUAL SUGAR	4,14 g/l
LOT	200
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 5608149010031 boxes (6 bottles.) - EAN UNI UPC 15608149010038 w. 8,53 kg / pallet (100-120 boxes) - 853-1024 kg
ENOLOGY	Jaime Quendera e Jorge Ventura