

QUINTA DA LAPA

EST. 1733

100% ARINTO

**FERMENTATION IN STAINLESS STEEL
VATS WITH TEMPERATURE CONTROL
AND “BATONNAGE”.**

**4 MONTHS RESTING IN FRENCH AND
AMERICAN OAK HALF-BARRELS AND
12 MONTHS RESTING IN BOTTLE.**

ALC. 13 % vol

TOTAL ACIDITY: 5,85 g/l

pH: 3,04

RESIDUAL SUGAR: 3,5 g/l

LOT: 343



QUINTA DA LAPA WHITE ARINTO RESERVA 2021