QUINTA DA LAPA EST. 1733



100% ALVARINHO

FERMENTATION IN STAINLESS STEEL VATS WITH TEMPERATURE CONTROL.

CRISP AND TEXTURED, THIS IS A FRESH, COOL EXAMPLE OF THIS GRAPE. IT HAS HINTS OF APRICOTS THAT GIVE THE WINE RIPENESS BUT THE MAIN, ATTRACTIVE THRUST IS OF TIGHT, TANGY CITRUS FLAVORS.

ALC. 13 % vol

TOTAL ACIDITY: 7,26g/1

pH: 3,01

RESIDUAL SUGAR: 0,7 g/1

LOT: 307