

QUINTA DA LAPA

EST. 1733



100% FERNÃO PIRES

FERNÃO PIRÃO IS A HISTORIC WINE FROM THE TEJO WINE REGION, ITS UNIQUE FEATURES RESULT FROM FERMENTING OVERRIPE GRAPES OF THE FERNÃO PIRES VARIETAL AT RATHER HIGH TEMPERATURES AND WITH A GOOD AMOUNT OF SKIN CONTACT. THIS PROCEDURE IMPARTS THE WINE WITH A COMPLEX AROMATIC PROFILE THAT HIGHLIGHTS PECULIAR HONEYED NOTES KNOWN AS “TORRADINHO”. AS PEOPLE SAY IN “FAZENDAS”, ITS VILLAGE OF ORIGIN, “IT’S A WHITE WINE MEANT TO BE DRUNK LIKE A RED”.

GOLDEN STRAW COLOUR WITH COPPER TONED HUES. AROMAS OF RIPE MELON AND STONE FRUIT, PLEASANT AND COMPLEX OXIDIZED NOTES RESULTING FROM THE VINIFICATION METHOD. ENTRY IS QUITE STRIKING WITH ATTACK REVEALING NICE MOUTH VOLUME AND BODY, AGAIN COMPLEX NOTES OF EVOLUTION WITH TERPENE UNDERTONES AND THE CHARACTERISTIC VARIETAL HONEYED, "TOASTY" NOTES.

ALC. 13 % vol

TOTAL ACIDITY: 6,02 g/l

pH: 3,22

RESIDUAL SUGAR: 2,8 g/l

LOT: 341

90 POINTS - WINE ENTHUSIAST (Vtg 2019)

“Fermentation at higher than usual temperatures and long skin contact has created a wine that has structure and tannins, as well as ripe, textured yellow fruits. This unusual old style of winemaking produces a rich wine. Drink from 2021. —

Roger Voss”

88 POINTS - WINE ENTHUSIAST (Vtg 2021)

“Thanks to long skin contact, this wine has added richness. It is dry and also intense, giving a full wine with light oxidation and plenty of taut acidity. Drink now. — Roger Voss”

QUINTA DA LAPA FERNÃO PIRÃO 2022
DOC DO TEJO