## QUINTA DA LAPA

EST. 1733



100% MALBEC

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

BOLD RIPE AROMAS OF BLACKBERRIES AND PLUMS, HINTS OF BLACK CHERRY AND SWEET SPICE.
FULL BODIED AND JAMMY WITH SOFT TANNINS AND RICH NOTES OF CHOCOLATE, MORE ACUTE AND IMMEDIATE THAN LINGERING.

ALC. 14 % vol

TOTAL ACIDITY: 5,51 g/l

pH: 3,65

RESIDUAL SUGAR: 0,9 g/1

LOT: 303