

QUINTA DA LAPA

EST. 1733



100% MERLOT

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

BRIGHT RUBI IN COLOUR, RICH AROMAS OF RIPE RED FRUIT, BLACKBERRIES, PLUMS, HINTS OF COCOA AND TOBACCO LEAF. ELEGANT SMOOTH MOUTHFEEL, GENTLE TANNINS, GOOD FRUIT LEADING TO COMPLEX NOTES OF SMOKY TOAST LEADING TO A GENTLE, LINGERING FINISH.

ALC. 14 % vol

TOTAL ACIDITY: 6,63 g/l

pH: 3,44

RESIDUAL SUGAR: 4,1 g/l

LOT: 284

AWARDS:

GOLD MEDAL - C.M. BRUXELLES 17

GRAND GOLD M- C.M.BRUXELLES 18

91 POINTS WINE ENTHUSIAST 2020 - EDITOR' CHOICE

90 POINTS WINE ENTHUSIAST 2021

“One of a series of single-varietal wines from this producer, the wine is full of brisk red fruits, with juicy acidity and the beginnings of maturity. It is a delicious, rich wine that is ready to drink. — Roger Voss”

GOLD M.- SÉLECTIONS MONDIALES DES VINS CANADA 2021

89 POINTS WINE ENTHUSIAST 2021 (vtg 2018)

“This smooth, well-judged wine has blackberry flavors. Tannins and spice have come together to balance the fruitiness and acidity. It is ready to drink. — Roger Voss”

QUINTA DA LAPA RED MERLOT RESERVE 2019