

# QUINTA DA LAPA

EST. 1733



**35% ARINTO, 35% CHARDONNAY,  
30% VIOGNIER**

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

**YELLOW IN COLOUR WITH A GREENISH  
HUE, CITRUSY NOSE WITH HINTS OF  
HONEYSUCKLE, APRICOT AND TROPICAL  
FRUIT, PUNCTUATED BY TOASTED WOOD  
NOTES. FRESH ELEGANT MOUTHFEEL  
LEADING TO A PERSISTENT FINISH.**

**ALC. 13 % vol**

**TOTAL ACIDITY: 5,74 g/l**

**pH: 3,10**

**RESIDUAL SUGAR: 0,7 g/l**

**LOT: 260**

**AWARDS:**

**BEST BUY 2016 - BY REVISTA DE VINHOS  
MAGAZINE**

**BEST BUY 2017- 86 POINTS - WINE  
ENTHUSIAST**

**GOLD MEDAL - CONCURSO DE VINHOS  
DO TEJO 2018**

**90 POINTS WINE ENTHUSIAST 2021**

QUINTA DA LAPA WHITE RESERVE 2020