

QUINTA DA LAPA

EST. 1733



100% SYRAH

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

DEEP RUBI ROBE WITH A PURPLE RIM, CAPTIVATING JAMMY AROMAS OF RIPE BLACKBERRIES AND CURRANTS, NOTES OF CHOCOLATE WITH HINTS OF BLACK PEPPER. ELEGANT YET COMPLEX IN THE MOUTH IT BEARS A NICE STRUCTURE WITH FINE TANNINS LEADING TO A REMARKABLE PERSISTENCE.

ALC. 14 % vol

TOTAL ACIDITY: 6,3 g/l

pH: 3,7

RESIDUAL SUGAR: 3,5 g/l

LOT: 280

AWARDS:

GRAND GOLD M. AND REVELATION OF PORTUGAL AWARD - C.M. BRUXELLES 2018

GOLD M.- C.M BRUXELLES 2022

GOLD M. - SÉLECTIONS MONDIALES VINS CANADA 2021

91 POINTS WINE ENTHUSIAST 2020 (vtg 2017)

This luscious, generous wine manages to harness the perfumes and structure of the grape with great style. It is a rich wine, powerful and dense while also having elegance and freshness. Drink now. — Roger Voss

“90 POINTS - WINE ENTHUSIAST 2020 (vtg 2018)

This wine has gentle tannins, now softened along with the fruit. It has a warm feel, speaking to the sunny climate and the sandy soils of the vineyard. Black fruits, allied with acidity, give the wine a succulent feel. It is ready to drink. — Roger Voss”

QUINTA DA LAPA RED SYRAH RESERVE 2019