

# QUINTA DA LAPA

EST. 1733



**70% FERNÃO PIRES, 30% ARINTO**

**FERMENTATION IN STAINLESS STEEL  
VATS WITH TEMPERATURE CONTROL.**

**PALE YELLOW IN COLOUR, FRESH AND  
FRUITY TO THE NOSE WITH HINTS OF  
CITRUS, APPLES AND MINERAL AROMAS.  
NICE MOUTH VOLUME, DEEP FRUIT  
TASTE. FRESH AND PLEASANT  
AFTERTASTE.**

**ALC. 12,5 % vol**

**TOTAL ACIDITY: 5,57 g/l**

**pH: 3,06**

**RESIDUAL SUGAR: 3,5 g/l**

**LOT: 333**

**AWARDS:**

**87 POINTS**

**BEST BUY - WINE ENTHUSIAST**

“A ripe blend of Fernão Pires and Arinto, the wine has apples and layers of lemon acidity. With its freshness and bright character, the wine is refreshing and ready to drink.

— Roger Voss”

QUINTA DA LAPA SELECTION WHITE 2023