

QUINTA DA LAPA

EST. 1733

50% TOURIGA NACIONAL, 50% CASTELÃO

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

**PALE PINK COLOR WITH BRIGHT HUES, A
VERY APPEALING NOSE WITH HINTS OF
RED BERRIES AND QUINCE. REFRESHING
MOUTHFEEL PUNCTUATED BY A NICELY
BALANCED TINGLY ACIDITY. PLEASANT,
FRUITY AFTERTASTE.**

ALC. 13,5 % vol

TOTAL ACIDITY: 5,40 g/l

pH: 3,31

RESIDUAL SUGAR: < 0,6 g/l

LOT: 357

AWARDS:

86 Points - WINE ENTHUSIAST

“Thanks to its soft texture, this wine is gentle and easy. Its crisp edge makes it very accessible. Drink now. — Roger Voss”



QUINTA DA LAPA SELECTION ROSÉ 2023