

# QUINTA DA LAPA

EST. 1733

**100% VIOGNIER**

**FERMENTATION IN STAINLESS STEEL  
VATS WITH TEMPERATURE CONTROL  
AND “BATONNAGE”.**

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

**ALC. 12 % vol**

**TOTAL ACIDITY: 5,85 g/l**

**pH: 3,09**

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

**LOT: 326**



QUINTA DA LAPA WHITE VIOGNIER RESERVA 2021