

QUINTA DA LAPA

EST. 1733

100% ARINTO

SLIGHT FERMENTATION FOLLOWED BY ALCOHOLIC FERMENTATION UNDER CONTROLLED TEMPERATURES. TRADITIONAL METHOD "CHAMPENOISE" WITH BOTTLE FERMENTATION. THEN LAID DOWN IN THE CELLAR FOR 36 MONTHS.

STRAW YELLOW, CITRUSY FRESH AROMAS WITH NOTES OF WHITE FRUIT AND FLORAL, HINTS OF WALNUTS AND BISCUIT. THE PALATE IS FRUITY, VIBRANTLY ACIDIC WITH A MINERAL ACCENT. FINE ABUNDANT BUBBLES, LINGERING SOFT FINISH.

ALC. 12 % vol

TOTAL ACIDITY: 7,72 g/l

pH: 3,10

RESIDUAL SUGAR: 0,9 g/l

LOT: 263

GOLD M. - BERLINER WEIN TROPHY 2015
GOLD MEDAL - BRUT EXPERIENCE 2018
89 P - ASSOC. ESCANÇÕES DE PORTUGAL
89 POINTS WINE ENTHUSIAST 2020
SILVER MEDAL - C. M. BRUXELLES 2021



QUINTA DA LAPA BLANC DE BLANC BRUT NATURE CUVÉE 2017