

QUINTA DA LAPA

EST. 1733



100% FERNÃO PIRES

FERNÃO PIRÃO IS A HISTORIC WINE FROM THE TEJO WINE REGION, ITS UNIQUE FEATURES RESULT FROM FERMENTING OVERRIPE GRAPES OF THE FERNÃO PIRES VARIETAL AT RATHER HIGH TEMPERATURES AND WITH A GOOD AMOUNT OF SKIN CONTACT. THIS PROCEDURE IMPARTS THE WINE WITH A COMPLEX AROMATIC PROFILE THAT HIGHLIGHTS PECULIAR HONEYED NOTES KNOWN AS "TORRADINHO". AS PEOPLE SAY IN "FAZENDAS", ITS VILLAGE OF ORIGIN, "IT'S A WHITE WINE MEANT TO BE DRUNK LIKE A RED".

GOLDEN STRAW COLOUR WITH COPPER TONED HUES. AROMAS OF RIPE MELON AND STONE FRUIT, PLEASANT AND COMPLEX OXIDIZED NOTES RESULTING FROM THE VINIFICATION METHOD. ENTRY IS QUITE STRIKING WITH ATTACK REVEALING NICE MOUTH VOLUME AND BODY, AGAIN COMPLEX NOTES OF EVOLUTION WITH TERPENE UNDERTONES AND THE CHARACTERISTIC VARIETAL HONEYED, "TOASTY" NOTES.

ALC. 13 % vol

TOTAL ACIDITY: 6,02 g/l

pH: 3,1

RESIDUAL SUGAR: 1,1 g/l

LOT: 304

90 POINTS - WINE ENTHUSIAST

QUINTA DA LAPA FERNÃO PIRÃO 2021