

QUINTA DA LAPA

EST. 1733



100% MERLOT

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

BRIGHT RUBI IN COLOUR, RICH AROMAS OF RIPE RED FRUIT, BLACKBERRIES, PLUMS, HINTS OF COCOA AND TOBACCO LEAF. ELEGANT SMOOTH MOUTHFEEL, GENTLE TANNINS, GOOD FRUIT LEADING TO COMPLEX NOTES OF SMOKY TOAST LEADING TO A GENTLE, LINGERING FINISH.

ALC. 13,5 % vol

TOTAL ACIDITY: 4,6 g/l

pH: 3,51

RESIDUAL SUGAR: 2,9 g/l

LOT: 254

AWARDS:

GOLD MEDAL - C.M. BRUXELLES 17

GRAND GOLD M- C.M. BRUXELLES 18

SILVER MEDAL - C.M. BRUXELLES 20

91 POINTS WINE ENTHUSIAST 2020 -

EDITOR' CHOICE

90 POINTS WINE ENTHUSIAST 2021

GOLD M.- SÉLECTIONS MONDIALES DES VINS CANADA 2021

QUINTA DA LAPA RED MERLOT RESERVE 2018