QUINTA DA LAPA

EST. 1733



100% PINOT NOIR

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

ELEGANT BOUQUET OF RIPE RED FRUIT, CHERRIES AND BLACK CURRANTS, BALSAMIC NOTES AND HINTS OF DRIED HERBS. THE MOUTH IS FRESH AND JUICY WITH ROUND SILKY TANNINS LEADING TO A PLEASANT LINGERING FINISH.

ALC. 14 % vol

TOTAL ACIDITY: 5,63 g/l

pH: 3,38

RESIDUAL SUGAR: 3,9 g/1

LOT: 286