

QUINTA DA LAPA

EST. 1733



25% TOURIGA NACIONAL, 20% SYRAH, 20% CABERNET SAUVIGNON, 20% MERLOT, 15% ALICANTE BOUSCHET

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

INTENSE RUBI ROBE, PLEASANT VINOUS AROMAS OF RIPE FRUIT WITH HINTS OF PEPPER, COCOA AND A HUE OF SMOKY TOAST. THE MOUTHFEEL IS EXPRESSIVE AND SEDUCTIVE, IT'S FRUITY ROUNDNESS IN GREAT HARMONY WITH THE SPICY COMPLEXITY OF THE BARRIQUE NOTES. THE FINISH IS LINGERING AND ELEGANT.

ALC. 14 % vol

TOTAL ACIDITY: 5,3 g/l

pH: 3,61

RESIDUAL SUGAR: 3,1 g/l

QUINTA DA LAPA RED RESERVE 2011