

QUINTA DA LAPA

EST. 1733



**35% CABERNET SAUVIGNON, 25%
TOURIGA NACIONAL, 25% SYRAH, 15%
ARAGONÊS**

**4 MONTHS RESTING IN FRENCH AND
AMERICAN OAK HALF-BARRELS.**

**DEEP DARK RED IN COLOUR. RIPE
AROMAS WITH HINTS OF PEPPER GREEN
BELL PEPPER, TYPICAL OF CABERNET
SAUVIGNON, NOTES OF COUNTRY
HERBES. FULL BODIED, WITH CRISP
ACIDITY AND ROUND TANNIN. A LONG
PLEASANT AFTERTASTE.**

ALC. 13,5 % vol

TOTAL ACIDITY: 5,7 g/l

pH: 3,72

RESIDUAL SUGAR: 2,8 g/l

LOT: 57