

# QUINTA DA LAPA

EST. 1733



**70% FERNÃO PIRES, 30% ARINTO**

**FERMENTATION IN STAINLESS STEEL  
VATS WITH TEMPERATURE CONTROL.**

**PALE YELLOW IN COLOUR, FRESH AND  
FRUITY TO THE NOSE WITH HINTS OF  
CITRUS, APPLES AND MINERAL AROMAS.  
NICE MOUTH VOLUME, DEEP FRUIT  
TASTE. FRESH AND PLEASANT  
AFTERTASTE.**

**ALC. 12,5 % vol**

**TOTAL ACIDITY: 5,7 g/l**

**pH: 3,72**

**RESIDUAL SUGAR: 1,1 g/l**

**LOT: 298**

**AWARDS:**

**GOLD M. - BERLINER WINE TROPHY 2018**

**BEST BUY - WINE ENTHUSIAST**

**QUINTA DA LAPA SELECTION WHITE 2021**