

# QUINTA DA LAPA

EST. 1733



## 100% CHARDONNAY

FERMENTATION IN STAINLESS STEEL VATS WITH TEMPERATURE CONTROL. 4 MONTHS RESTING IN FRENCH AND AMERICAN OAK HALF-BARRELS.

GOLDEN WITH GREEN HUES, LEMONY AROMAS WITH HINTS OF MELON AND TROPICAL FRUIT, LIGHT MINERAL AND TOAST NOTES. INTENSE, MOUTH FILLING FLAVORS OF RIPE YELLOW FRUIT, A VELVETY ROUND TEXTURE WITH BUTTERY UNDERTONES AND A VIBRANT ACIDITY THAT INDUCES A LINGERING FRESH FINISH.

ALC. 12,5 % vol

TOTAL ACIDITY: 6,90 g/l

pH: 3,22

RESIDUAL SUGAR: 1,3 g/l

LOT: 296

## AWARDS:

GOLD MEDAL - MUNDUS VINI 2018

87 POINTS - WINE ENTHUSIAST