

QUINTA DA LAPA

EST. 1733



**35% ARINTO, 35% CHARDONNAY,
30% VIOGNIER**

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

**YELLOW IN COLOUR WITH A GREENISH
HUE, CITRUSY NOSE WITH HINTS OF
HONEYSUCKLE, APRICOT AND TROPICAL
FRUIT, PUNCTUATED BY TOASTED WOOD
NOTES. FRESH ELEGANT MOUTHFEEL
LEADING TO A PERSISTENT FINISH.**

ALC. 13 % vol

TOTAL ACIDITY: 4,97 g/l

pH: 3,25

RESIDUAL SUGAR: 0,6 g/l

LOT: 242

AWARDS:

**BEST BUY 2016 - BY REVISTA DE VINHOS
MAGAZINE**

**BEST BUY 2017- 86 POINTS - WINE
ENTHUSIAST**

**GOLD MEDAL - CONCURSO DE VINHOS
DO TEJO 2018**

90 POINTS WINE ENTHUSIAST 2021

QUINTA DA LAPA WHITE RESERVE 2019