

QUINTA DA
LAPA
EST. 1733

QUINTA DA LAPA
White Wine • Selection • 2019

TECHNICAL DETAILS



REGION	Tejo
SOIL	Clay-Limestone
GRAPE VARIETALS	60% Fernão Pires, 40% Arinto
VINIFICATION	Fermentation in stainless steel vats with temperature control.
TASTING NOTES	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.
FOOD PAIRINGS	This wine matches perfectly with steamed shell fish. It also goes well with cured sheep's milk cheese.
RECOMMENDED TEMPERATURE	0°-12°C.
KEEPING TIME	It will be best enjoyed within the next 3 years.
ALCOHOL	12,5 % Vol.
TOTAL ACIDITY	5,14 g/l
pH	3,37
RESIDUAL SUGAR	2,51 g/l
LOT	201
BOTTLING DETAILS	Bottled in a "Bordelaise Prestige" clear bottle, with a natural cork stopper, gold PVC capsule, seal of guarantee of origin from the Tejo region within the back label.
PACKAGING AND SHIPMENT	0,75 L bottles - EAN UNI UPC 5608149010048 boxes (6 bottles.) - EAN UNI UPC 15608149010045 W. 7,91 kg / pallets (100-120 boxes) - 791 - 949,2 kg
AWARDS	Best Buy 2017 - Wine Enthusiast Gold Medal - Berliner Wine Trophy 2018
ENOLOGY	Jaime Quendera e Jorge Ventura