QUINTA DA
LAGOA VELHA
EST. 1969

RESERVA WHITE

WHITE WINE
QUINTA DA LAGOA VELHA



VINIFICATION

Total destemming followed by gentle pressing, aiming to extract only the free-run juice and avoiding the crushing of the skins. Bical and Arinto were fermented separately in stainless steel tanks, with 15% of the Arinto fermented in traditional *lagar* after a 24-hour skin contact, promoting a delicate maceration to enhance aromatic and structural complexity.
This small portion of the blend fermented in new 500L French oak barrels and underwent 6 months of ageing, providing a subtle increase in structure, volume, and delicate oak notes, without overpowering the grape's natural freshness and minerality.

TASTING NOTES

Complex aroma with citrus fruit, green apple, tropical notes, vanilla, and toast from the oak barrel.
On the palate, it is fresh, structured, with vibrant acidity and excellent texture.
Presents a long, mineral finish.

FOOD PAIRING

Ideal with any roasted fish, shellfish with creamy sauces, poultry, and matured cheeses.
Serve at a temperature between 8°C and 10°C.

AWARDS

Not yet.

DESCRIPTION

TYPE
White Wine

CERTIFICATION
DOC Bairrada

HARVEST
2024

AGEING
6 Months

GRAPE VARIETIES
Bical 50%
Arinto 50%

BOTTLES
3800

ANALYTICAL PARAMETERS

ALCOHOL
12% vol.

RESIDUAL SUGAR
0,7 g/L

TOTAL ACIDITY
6,7 g/L

PACKAGING

BOTTLE SIZE
75cl

CASE
3 Units

CASE DIMENSIONS (CM) | WEIGHT (KG)
32 x 25 x 10 | 4,39

CASE EAN
5600 2242 87710

BOTTLE EAN
5600 2242 87659