



CASA SANTOS LIMA



Barricas Reserva

DENOMINATION

Vinho Regional Lisboa, Red Wine

GRAPES

Touriga Franca, Trincadeira, Syrah, Cabernet Sauvignon

VITICULTURE

Density of 4.200 Plants/ha. Clay and limestone soils

VINTAGE

End of August until the middle of October

VINIFICATION

Pressing after total destemming. Fermentation in 10.000 litres vats, with pumping over system and temperature control at 28°-30° Celsius. Skin contact maceration and cap (submerged) for 28 days. Nine months ageing in French and Portuguese oak barriques.

WINE ANALYSIS

Alcohol: 13,5% vol. / Total Acidity: 5,9 g/l / pH: 3,66

COLOUR

Defined ruby

TASTING NOTES

Intense and dark coloured, this wine reveals ripe red fruits and plum aromas, as well as some spices and dried fruits notes. Well-structured on the palate, it is an elegant wine with fruit and cacao notes, which evolve to slightly oaky notes and fine tannins. Evidencing the oak ageing, it has a persistent and very pleasant aftertaste, standing out the wonderful red fruit notes, matched with nice and elegant tannins and showing the great gastronomic potential of this wine, as well as with a great potential to evolve in the bottle.

AVAILABLE IN

750 ml

AWARDS

Vintage 2013 Wine Masters Challenge 2015 - Silver
Vintage 2010 Austrian Wine Challenge 2014 - Silver
Vintage 2010 Wine Masters Challenge 2014 - Silver

