



CASA SANTOS LIMA



BARRICAS

Appellation: Vinho Regional Lisboa, White Wine

Varieties: Arinto, Fernão Pires and Moscatel

Viticulture: Density of 4.200 Plants/ha. Clay and limestone soils.

Harvest: End of August until the middle of October

Vinification: Pressing after total destemming with exclusive use of free run juice. Fermentation temperature control to 12°C - 14°C.

Technical Information:

Alcohol: 12,5% vol.

Total Acidity: 6,7 g/L

pH: 3,16

Color: Citrine

Tasting Notes: Fresh, intense and elegant in the aroma, revealing tropical fruit, complete with orange flower and citric notes. In the palate, crispy freshness and tropical notes, with some good citrus nuances.

Available in: 750 ml bottles

