



CASA SANTOS LIMA



Barricas

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. Four months ageing in oak barriques.

WINE ANALYSIS

Alcohol: 13% vol. / Total Acidity: 6,0 g/l / pH: 3,67

COLOUR

Defined ruby

TASTING NOTES

Intense and complex aromas of raspberries, cherry and berry fruits. In the palate, concentrated blackcurrant and berry fruit flavours with oak notes, well balanced and a long and pleasant aftertaste.

AVAILABLE IN

750 ml

AWARDS

Vintage 2014	Mundus Vini 2016 - Gold
Vintage 2013	Austrian Wine Challenge 2014 - Gold
Vintage 2011	Berliner Wein Trophy 2013 - Gold

