



# CASA SANTOS LIMA



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*Reserva*

**Appellation:** Vinho Regional Lisboa, Red Wine

**Varieties:** Touriga Nacional, Syrah, Tinta Roriz and Alicante Bouschet

**Viticulture:** Density of 4.200 Plants/ha. Predominantly clay and limestone soils

**Harvest:** End of August until mid October

**Vinification:** Pre-fermentation, low temperature pressing after total destemming. Alcoholic fermentation for 15 days in stainless steel vats with controlled temperature not exceeding 28.°C. Malolatic fermentation and ageing in 50% American and 50% new French oak barrels for 12 months.

**Alcohol:** 14,5%

**Colour:** Ruby

**Tasting Notes:** Made from old vineyards and having benefited from 12 months ageing in french and american oak barrels, this wine has a deep, intense colour, with ripe red fruit aromas with clear spice notes. These undertones evolve into the palate tasting which ends with a fruity long and unforgettable aftertaste.

**Available:** 750 ml bottles

**Awards:**

**2020 Vintage:** Wine Enthusiast **90 Pts**

**2020 Vintage:** Mundus Vini Summer Tasting 2024 **Gold**

**2020 Vintage:** Austrian Wine Challenge 2024 **Gold**

**2020 Vintage:** Concurso Vinhos de Lisboa **Gran Gold / Melhor Tinto**

**2020 Vintage:** Citadelles du Vin 2024 **Gran Gold**

**2019 Vintage:** James Suckling **92 Pts**

**2019 Vintage:** Austrian Wine Challenge 2023 **Gold**

**2019 Vintage:** Berliner Wine Trophy Summer Tasting 2022 **Gold**

**2017 Vintage:** Wine Enthusiast **91 Pts Cellar Selection**

**2017 Vintage:** Austrian Wine Challenge 2021 **Gold**

**2016 Vintage:** Austrian Wine Challenge 2020 **Gold**

**2015 Vintage:** Wine Enthusiast **91 Pts Editor's Choice**

**2015 Vintage:** China Wine & Spirit Awards Best Value 2020 **Gold**

**2015 Vintage:** Sakura Japan Women's Wine Awards 2020 **Gold**



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