



# CASA SANTOS LIMA



TAVERNA  
DA  
ALDEIA

**Appellation:** DÃO DOC, red wine

**Varieties:** Touriga Nacional, Jaén e Tinta Roriz

**Viticulture:** Density of 4.000 Plants/ha. Predominantly granitic soils

**Harvest:** Mid-September to mid-October

**Vinification:** Partial destemming followed by crushing. Pre-fermentative maceration for 24 hours. The alcoholic fermentation is done in 10.000 litre stainless steel vats, with temperature control systems between 26. °C and 28. °C. Partial ageing for four months in French oak barrels.

**Alcohol:** 12,5 vol.

**Colour:** Ruby

**Tasting Notes:** Aromatically very rich with notes of intense red fruit, black pepper and light chocolate. Round tannins, marked acidity and a pleasant fruity sensation. Long finish, very elegant and with the typical freshness of Dão.

**Available in:** 750 ml bottles

**Awards:**

**2021 Vintage:** Wine Enthusiast **91pts**

**2021 Vintage:** Austrian Wine Challenge 2023 **Gold**

**2021 Vintage:** Mundus Vini Summer Tasting 2023 **Gold**

**2021 Vintage:** Berliner Wine Trophy Summer Tasting 2023 **Gold**

