



CASA SANTOS LIMA



COLOSSAL RESERVA

Appellation: Vinho Regional Lisboa, Red Wine

Varieties: 30% Syrah, 30% Touriga Nacional, 30% Tinta Roriz, 10% Alicante Bouschet

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

Harvest: End of August until middle of October

Vinification: The grapes, previously destemmed, went through a pre-fermentative maceration at low temperatures for 24 hours. The fermentation occurred in 10,000 litre vats with temperature control, not exceeding 28°C. After the fermentation the wine stayed in a prolonged maceration (cuvaison) for 15 days. The wine aged for 8 months in French and American oak barrels.

Alcohol: 14% vol.

Colour: Dark Ruby

Tasting Notes: With an intense rubi colour, this wine presents itself with a great concentration in the nose. Extremely rich aroma with predominance of red ripe fruits and some floral notes, well integrated with notes of spices coming from the ageing in French and American oak barrels. In the mouth it shows great complexity with notes of plums and blackberries. The finish is rich and elegant.

Available in: 750ml, 1,5L bottles and 3L BIB

Awards:

2020 Vintage: AWC Vienna - International Wine Challenge 2023 **Gold**

2020 Vintage: Sélections Mondiales des Vins Canada 2022 **Gold**

2020 Vintage: AWC Vienna - International Wine Challenge 2021 **Gold**

2019 Vintage: James Suckling **90 Pts**

2019 Vintage: Challenge International du Vin 2023 **Gold**

2019 Vintage: Gilbert & Gaillard International Challenge 2022 **Gold**

2019 Vintage: Prodexpo Wine Competition 2022 **Gold**

2019 Vintage: Concours Mondial de Bruxelles 2021 **Gold**

2019 Vintage: China Wine & Spirit Awards 2021 **Gold**

2019 Vintage: Gilbert & Gaillard International Challenge 2021 **Gold**

2018 Vintage: Wine Enthusiast **91 Pts Editor's Choice**

2017 Vintage: Wine Enthusiast **91 Pts**

