



CASA SANTOS LIMA



LAB

DENOMINATION

Vinho Regional Lisboa, Red Wine

GRAPES

Syrah, Touriga Nacional, Castelão, Tinta Roriz

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 26.500 litres vats, with programmable pumping over system and temperature control to 28.° C - 30. ° C. Skin contact maceration and (submerged) cap for 28 days. Four months ageing in oak barrels.

WINE ANALYSIS

Total Acidity: 5,4 g/l / pH: 3,68

COLOUR

Defined Ruby

TASTING NOTES

Very aromatic with notes of ripe black and red fruits. In the palate, juicy plums and dark berry fruit flavour with plenty of fresh yet fine tannins that take over at the finish, along with flavours of spice and liquorice.

AVAILABLE IN

750 ml bottles, Magnum 1,5L, Bag-in-Box 3L

AWARDS

Vintage 2016	Sakura Women's Wine Awards 2018 - Silver
Vintage 2016	China Wine & Spirits Awards 2017 - Gold
Vintage 2016	Asia Wine Trophy 2017 - Gold
Vintage 2015	China Wine & Spirits Awards Best Value 2017 - Double Gold
Vintage 2015	Austrian Wine Challenge 2017 - Gold
Vintage 2015	Sélections Mondiales des Vins 2016 - Gold
Vintage 2015	Portugal Wine Trophy 2016 - Gold
Vintage 2014	Sydney International Wine Competition 2016 - Gold/Top 100
Vintage 2014	Prodexpo Wine Competition 2015 - Gold

