



CASA SANTOS LIMA



Colossal Reserva

DENOMINATION

Vinho Regional Lisboa, White Wine

GRAPES

Chardonnay, Arinto

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. The fermentation is made in stainless steel tanks with temperature control systems between 10° - 12° C. The wine aged in contact with the fine lees for 6 months. 25% of the wine benefited from an ageing period in 2nd year French and American oak barrels.

COLOUR

Citrine

TASTING NOTES

This is an extremely refreshing wine, rich in fruity aromas of exotic character and vibrant acidity, combined with pleasant floral notes. It is balanced in the mouth, showing also a great combination of citrus and wood notes has a result of an ageing period in oak barrels. This wine has a great intensity and a minerality typical of the Lisbon region.

AVAILABLE IN

750 ml

AWARDS

Vintage 2016	Prodexpo Wine Competition 2018 - Gold
Vintage 2015	Prodexpo Wine Competition 2017 - Prodexpo Star (Best White Blend)
Vintage 2013	Prodexpo Wine Competition 2016 - Gold
Vintage 2013	Vinalies Internationales 2016 - Silver
Vintage 2013	Mundus Vini 2015 – Silver
Vintage 2013	International Wine Challenge (Tranche 2) 2015 – Bronze
Vintage 2012	Challenge International du Vin 2014 – Gold
Vintage 2012	Austrian Wine Challenge 2014 – Silver
Vintage 2012	Berliner Wine Trophy 2014 – Silver

