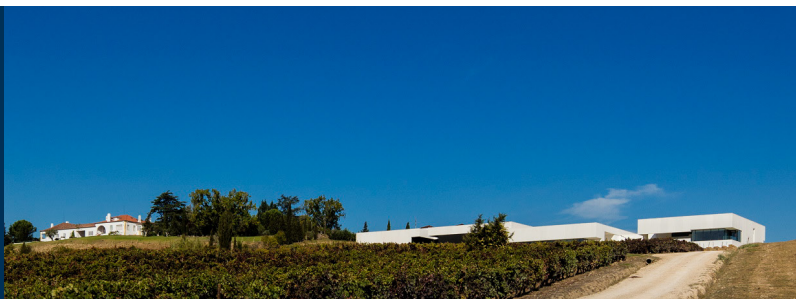




CASA SANTOS LIMA



Confidencial

DENOMINATION

Vinho Regional Lisboa, Red Wine

GRAPES

More than 10 confidential varieties!

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 at 28. ° C - 30. ° C. Skin contact maceration and (submerged) cap for 28 days. Four months of partial ageing in 250 litres barriques.

WINE ANALYSIS

Alcohol: 13% vol.

COLOUR

Dark Ruby

TASTING NOTES

This wine shows great complex aromas of red fruits and some vanilla. Medium body in the mouth, well balanced, with sensations of red fruits, combined with the elegance of wood notes and fine tannins provided by ageing in 250 litres oak barriques. In the aftertaste, it is smooth, with some acidity and complexity, overcoming ripe fruit, chocolate and some dry fruits.

AVAILABLE IN

750 ml

AWARDS

Vintage 2017	Austrian Wine Challenge 2019 - Gold
Vintage 2017	Asia Wine Trophy 2019 - Gold
Vintage 2017	Challenge International du Vin 2019 - Gold
Vintage 2016	Challenge International du Vin 2018 - Gold
Vintage 2014	China Wine & Spirits Awards Best Value 2017 - Gold
Vintage 2015	Japan Wine Challenge 2017 - Silver
Vintage 2015	Challenge International du Vin 2017 - Silver
Vintage 2014	China Wine and Spirits Awards 2016 - Gold
Vintage 2013	Mundus Vini 2015 – Gold

