



CASA SANTOS LIMA



Quinta da Espiga

DENOMINATION

Vinho Regional Lisboa, Red Wine

GRAPES

Touriga Nacional, Tinta Roriz, Castelão, Syrah, Alicante Bouschet

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 vats of 26.500 litres with programmable pumping over system and temperature control to 28. ° C - 30. ° C. Maceration in contact with skins and (submerged) cap for 28 days. Partial ageing in oak barrels.

WINE ANALYSIS

Alcohol: 13% vol.

COLOUR

Ruby

TASTING NOTES

Beautiful dark colour. Very aromatic with notes of ripe black and red fruits. In the palate, smooth juicy plums and dark berry fruit flavours 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

AWARDS

Vintage 2017	Austrian Wine Challenge 2019 - Silver
Vintage 2017	Concours Mondial de Bruxelles 2019 - Silver
Vintage 2016	Portugal Wine Trophy 2018 - Gold
Vintage 2015	Austrian Wine Challenge 2017 – Gold
Vintage 2015	Concurso Vinhos de Lisboa 2017 - Gold
Vintage 2015	Prodexpo Wine Competition 2017 - Silver
Vintage 2014	Austrian Wine Challenge 2016 - Silver
Vintage 2013	China Wine & Spirits Awards 2015 Best Value – Double Gold
Vintage 2013	Challenge International du Vin 2015 – Bronze

