



CASA SANTOS LIMA



Blend Portugal

DENOMINATION

Vinho Regional Lisboa, Red Wine

GRAPES

Several portuguese native grape varieties

VITICULTURE

Density of 4.200 Plants/ha. Clay and limestone soils

VINTAGE

End of August until the middle of October

VINIFICATION

Previously destemmed the grapes went through a low temperature pre-fermentative maceration for 24 hours. The alcoholic fermentation is done in stainless steel vats with temperature control between 26° - 28°C, for 14 days. Four months ageing in oak barrels.

WINE ANALYSIS

Alcohol: 13,5% vol.

COLOUR

Ruby

TASTING NOTES

Extremely aromatic, it shows in the mouth flavours of ripe red fruit and balanced acidity, well balanced with oak notes from ageing in oak barrels. In the aftertaste the soft tannins and the flavours of pepper and liquor dominate.

AVAILABLE IN

750 ml bottles

AWARDS

- Vintage 2019 Singapore Competition 2021 - Gold
- Vintage 2019 Concours Mondial de Bruxelles 2021 - Gold
- Vintage 2019 Sakura Japan Women's Wine Awards 2021 - Gold
- Vintage 2019 Challenge International du Vin 2021 - Gold
- Vintage 2019 Berliner Wein Trophy 2020 (winter tasting) - Gold
- Vintage 2019 China Wine & Spirit Awards 2020 - Gold
- Vintage 2018 Sakura Japan Women's Wine Awards 2020 - Gold
- Vintage 2018 Mundus Vini Spring Tasting 2020 - Gold
- Vintage 2018 Berliner Wein Trophy 2019 (winter tasting) - Gold
- Vintage 2018 China Wine & Spirits Awards 2019 - Gold
- Vintage 2017 Sakura Japan Women's Wine Awards 2019 - Double Gold
- Vintage 2017 New York International Wine Competition 2019 - Gold
- Vintage 2017 Challenge International du Vin 2019 - Gold
- Vintage 2018 Austrian Wine Challenge 2019 - Silver
- Vintage 2016 Sydney International Wine Competition 2018 - Blue Gold
- Vintage 2017 Austrian Wine Challenge 2018 - Gold

