



**CASA SANTOS LIMA**



# PORTUGA

**Appellation:** Vinho Regional Lisboa, Red Wine

**Varieties:** Castelão, Touriga Franca, Cabernet Sauvignon and Syrah

**Viticulture:** Density of 4.200 Plants/ha. Clay and limestone soils

**Harvest:** First week of September, 70% mechanical and 30% manual.

**Vinification:** Pressing after total destemming. Fermentation in cement (epoxy lined) and 26.500 litres stainless steel 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 ageing in oak barrels.

**Tecnichal Information:**

**Alcohol:** 12% vol.

**Total Acidity:** 5,5 g/L

**pH:** 3,5

**Colour:** Ruby

**Tasting Notes:** Deeply characterized by its low alcoholic volume, this wine ensures pleasant aromas of red ripe fruits and wild berries. In the mouth, its smoothness is evident and is followed by delicious notes of wood thanks to a four month ageing period in oak barrels. With a long and refined aftertaste this is a wine that will surely leave good memories.

**Available in:** 750 ml bottles

**Recent Awards:**

**2015 Vintage:** Berliner Wein Trophy 2017 **Gold Medal**

**2015 Vintage:** Concours Mondial de Bruxelles 2017 **Gold Medal**

**2014 Vintage:** Austrian Wine Challenge 2016 **Gold Medal**

**2014 Vintage:** Berliner Wein Trophy 2016 **Gold Medal**

