



CASA SANTOS LIMA



PORTUGA

Appellation: Vinho Regional Lisboa, Rosé Wine

Varieties: Castelão and Camarate

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

Harvest: End of August until the middle of October.

Vinification: The grapes were destemmed, and pressed. Fermentation took place in stainless steel vats of 10.000 litres with temperature control at 12° C - 14.° C

Tecnichal Information:

Alcohol: 12,5% vol.

Total Acidity: 5,8 g/L

pH: 3,5

Colour: Defined pink

Tasting Notes: A lively rosé coloured, it's a very aromatic wine, with fresh and spicy red fruit notes, such as raspberries, strawberries and wild berries. In the palate, it is well structured and medium bodied filling rosé wine, flavourful, full of jammy and fruity notes well combined with an agreeable freshness.

Available in: 750 ml bottles

