



CASA SANTOS LIMA



CIGARRA

Appellation: Vinho Regional Lisboa, White Wine

Varieties: Fernão Pires, Arinto and Seara Nova

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

Harvest: End of August until the middle of October

Vinification: Pressing after total destemming with exclusive use of free run juice. Fermentation with temperature control of 16.°C - 18.°C

Technical Information:

Alcohol: 12,5%

Acidity: 6,5 g/L

pH: 3,15

Colour: Citrine

Tasting Notes: This is aromatic and fruity wine, with citric aromas and wonderful lemony undertones. Very refreshing on the palate. Fruity and very well-balanced wine that leaves a very pleasant and long lemony aftertaste.

Available in: 750ml bottles

Recent Awards:

2015 Vintage: International Wine Challenge 2017 (tranche 1) **Bronze Medal**

2015 Vintage: International Wine Challenge 2016 (tranche 2) **Bronze Medal**

2014 Vintage: Challenge International Du Vin 2015 **Gold Medal**

