



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

