



CASA SANTOS LIMA



PORTUGA

Appellation: Vinho Regional Lisboa, White Wine

Varieties: Arinto, Fernão Pires and Sauvignon Blanc

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, with temperature control 16.C° - 18. °C.

Technical Information:

Alcohol: 12% vol.

Total Acidity: 5,7 g/L

pH: 3,28

Color: Citrine

Tasting Notes: A wine that presents itself as modern, with excellent aromatic intensity and offering citric fruit notes. With a light body, it has also a great natural freshness and shows great balance in the aftertaste.

Available in: 750 ml bottles

