



CASA SANTOS LIMA



OMG

Appellation: Vinho Regional Lisboa, Red Wine

Varieties: Touriga Franca, Castelão, Alfrocheiro, Tinta Roriz

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

Harvest: End of August until middle of October

Vinification: The grapes, previously destemmed, went through a pre-fermentative maceration at low temperatures for 24 hours. The fermentation occurred in 10,000 litre vats with temperature control, not exceeding 28°C. After the fermentation the wine stayed in a prolonged maceration (cuvaison) for 15 days. The wine aged for 8 months in French and American oak barrels.

Technical Information:

Alcohol: 14% vol.

Total Acidity: 5,6 g/L

pH: 3,58

Colour: Dark Ruby

Tasting Notes: With a beautiful dark colour, OMG is a very aromatic wine with fragrant notes of red fruits and liquorice. In the mouth, it is rich and flavoursome with notes of ripe fruits and spices from the ageing in oak barrels. With a nice complexity and smooth tannins the wine offers a persistent and pleasant aftertaste.

Available in: 750ml bottles

Recent Awards:

2014 Vintage: Berliner Wein Trophy 2017 **Gold Medal**

2014 Vintage: Sélections Mondial des Vins 2016 **Gold Medal**

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

2014 Vintage: Portugal Wine Trophy 2016 **Gold Medal**

