



CASA SANTOS LIMA



CIGARRA

Appellation: Vinho Regional Lisboa, Red Wine

Varieties: Castelão, Touriga Nacional, Camarate and Trincadeira

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

Harvest: End of August until the end of October

Vinification: Pressing after total destemming. Fermentation 26.500 litres vats, with programmable pumping over system and temperature control to 28.° C - 30.° C. Skin Contact maceration and (submerged) cap for 28 days. Three to four months ageing in oak barrels

Technical Information:

Alcohol: 13% vol.

Total Acidity: 5,4 g/L

pH: 3,57

Colour: Ruby

Tasting Notes: Very aromatic with notes of ripe black and red fruits. In the palate, has a fruity start, very smooth and with concentrated red fruit flavours, well balanced with oak notes and a nice pronounced acidity. The fresh, yet fine tannins take over at finish, where flavours of spice and liquorice dominate.

Available in: 750 ml

Recent Awards:

2014 Vintage: China Wine Spirits Awards 2016 **Gold Medal**

2014 Vintage: Austrian Wine Challenge 2015 **Gold Medal**

2014 Vintage: International Wine Challenge 2016 **Silver Medal**

