



**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**

