



CASA SANTOS LIMA

Brand	PORTUGA
Appellation:	Vinho Regional Estremadura, Red Wine
Varieties:	Castelão (Periquita), Camarate and Touriga Franca
Viticulture:	Density of 3.500 - 4.000 Plants/ha. Clay and limestone soils.
Harvest:	First week of September, 70% mechanical and 30 % manual.
Vinification:	Pressing after total destemming. Fermentation in cement (epoxy lined) and stainless steel vats of 26.500 litres with programmable pumping over system and temperature control to 28. ° C - 30. ° C. Maceration in contact with (submerged) cap for 28 days. 3 to 4 months ageing in oak barrels.
Technical Information:	Alcohol: 12,5 % vol Total Acidity: 5,90 gr./l pH: 3,59
Colour:	Dark and attractive bright ruby.
Tasting Notes:	With intense aroma, it has notes of ripe red fruits and cinnamon at the first contact, sensations that prolong in the mouth tasting, with well balanced body and fine tannins. Slight notes of wood and a long and complex aftertaste.

