

Confidencial Reserva

DENOMINATION

Vinho Regional Lisboa, Red Wine

GRAPES

More than 10 confidential varieties!

VITICULTURE

Density of 4.200 Plants/ha. Clay and limestone soils

VINTAGE

End of August until the middle of October

VINIFICATION

Pressing after total destemming. Fermentation in 26.500 litres vats, with programmable pumping over system and temperature control at 28. ° C - 30. ° C. Skin contact maceration and (submerged) cap for 28 days. Six months of partial ageing in 250 litres barriques of French and Portuguese oak.

WINE ANALYSIS

Alcohol: 13,5% vol.

COLOUR

Dark Ruby

TASTING NOTES

This wine shows great diversity of complex aromas, such as red fruits and vanilla. Medium body in the mouth, it reveals again sensations of red fruit, harmoniously integrated with wood notes and fine tannins provided by ageing in 250 litres oak barriques. In the aftertaste, develops smooth and rich flavours, some acidity and complexity, overcoming ripe fruit, chocolate and wood notes. Its dryness and persistence, combined with its fine elegant tannins, put in evidence its great gastronomic and evolution potencial. A wine to keep.

AVAILABLE IN

750 ml bottles

Vintage 2015

AWARDS

Vintage 2017	Wine Enthusiast Magazine - 90 Pts Best Buy
Vintage 2017	Wine Masters Challenge 2020 - Gold
Vintage 2016	Prodexpo Wine Competition 2020 - Gold
Vintage 2016	Asia Wine Trophy 2019 - Gold
Vintage 2014	Prodexpo Wine Competition 2019 - Gold
Vintage 2016	Portugal Wine Trophy 2019 - Gold
Vintage 2016	Wine Master Challenge 2019 - Gold
Vintage 2014	Concurso de Vinhos de Lisboa 2019 - Gold
Vintage 2015	Wine Masters Challenge 2018 - Gold
Vintage 2014	Sélection Mondiales des Vins 2018 - Gold
Vintage 2015	Wing Eddysigst Magazing 2018 al 21 Pto a merceana 2580-081 aldeia da galega da merceana, portugal
Vintage 2014	Concurso de Vinhos de Portugal 20178 6 Gold +351 263 769 093 - Fax: +351 263 760 628
Vintage 2015	Portugal Wine Trophy 2018 - Gold E-mail: geral@casasantoslima.com

Portugal Wine Trophy 2018 - Gold

