



CASA SANTOS LIMA



Passion of Portugal Reserva

DENOMINATION

Vinho Regional Lisboa, Red Wine

GRAPES

Syrah, Tinta Roriz, Tinta Barroca

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 cement (epoxy lined) and 26.500 litres stainless steel 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 Portuguese and French oak barrels.

WINE ANALYSIS

Alcohol: 13% vol.

COLOUR

Ruby

TASTING NOTES

This is a wine very rich in red fruit aromas, with some tobacco and vanilla. It is smooth and has a good body with notes of fruit, raspberry and strawberry. Balanced acidity and soft tannins. Ensures a very long and pleasant aftertaste.

AVAILABLE IN

750 ml bottles

AWARDS

Vintage 2018	Concours Mondial de Bruxelles 2019 - Gold
Vintage 2018	Austrian Wine Challenge 2019 - Silver
Vintage 2017	Concours Mondial de Bruxelles 2018 - Gold
Vintage 2016	China Wine & Spirit Awards 2018 - Gold
Vintage 2017	Austrian Wine Challenge 2018 - Gold
Vintage 2017	Berliner Wein Trophy 2018 (July) - Gold
Vintage 2017	Portugal Wine Trophy 2018 - Gold
Vintage 2016	Concours Mondial Bruxelles 2017 - Silver
Vintage 2015	Austrian Wine Challenge 2016 - Gold
Vintage 2014	Austrian Wine Challenge 2015 - Gold

