



CASA SANTOS LIMA



# Valcatrina

## DENOMINATION

Vinho Regional Alentejano, Red Wine

## GRAPES

Alicante Bouschet, Touriga Nacional, Syrah

## VITICULTURE

Density of 3.000 Plants/ha. Shale and clay soils

## VINTAGE

End of August to mid-September.

## VINIFICATION

Previously destemmed grapes go through low temperature prefermentative maceration for 24 hours. The alcoholic fermentation is done in stainless steel vats with temperature control to 27°. C for 14 days. 4 months ageing in French and American oak barriques.

## WINE ANALYSIS

Alcohol: 14,5% vol.

## COLOUR

Ruby

## TASTING NOTES

Deep ruby colour with a good concentration on the nose. Rich in aroma with notes of black ripe fruit combined with notes of spices from the ageing in oak barrels. In the mouth it presents good structure with ripe tannins. The aftertaste is rich, elegant and long.

## AVAILABLE IN

750 ml bottles

## AWARDS

- Vintage 2017 Sydney International Wine Competition 2019 - Top 100/Blue Gold
- Vintage 2018 Sakura Japan Women's Wine Awards 2019 - Double Gold
- Vintage 2018 Gilbert & Gaillard International Challenge 2019 - Gold
- Vintage 2018 Challenge International du Vin 2019 - Gold
- Vintage 2018 Concours Mondial de Bruxelles 2019 - Gold
- Vintage 2018 Sélections Mondiales des Vins 2019 - Gold
- Vintage 2017 Berliner Wein Trophy 2018 (July) - Gold
- Vintage 2017 China Wine & Spirit Awards 2018 - Gold
- Vintage 2017 Sélections Mondiales des Vins 2018 - Gold

