



CASA SANTOS LIMA



Feiticeira

DENOMINATION

Vinho Regional Lisboa, Red Wine

GRAPES

Castelão, Syrah, Touriga Nacional

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. Partial ageing in 250 litres barrels of Portuguese and French oak.

WINE ANALYSIS

Alcohol: 13% vol.

COLOUR

Ruby

TASTING NOTES

Complex aromas of red fruits, vanilla and jam. With initial smooth velvety notes of red ripe fruits, the tasting evolves to hints of chocolate, spices, prunes and some oak. Fine tannins, well balanced and persistent aftertaste.

AVAILABLE IN

750 ml bottles

AWARDS

Vintage 2017	Japan Wine Challenge 2018 - Gold
Vintage 2015	Challenge International Du Vin 2017 - Silver
Vintage 2015	Wine Masters Challenge 2017 - Silver
Vintage 2014	Austrian Wine Challenge 2016 - Gold
Vintage 2014	Selezione del Sindaco 2016 - Silver
Vintage 2014	Wine Masters Challenge 2016 - Silver
Vintage 2013	Selezione del Sindaco 2015 - Gold
Vintage 2013	Austrian Wine Challenge 2015 - Silver

