



CASA SANTOS LIMA



Confidencial Reserva

DENOMINATION

Vinho Regional Lisboa, Rosé

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 September

VINIFICATION

The grapes were destemmed followed by a pellicular maceration.
After pressing, the fermentation occurred with temperature control at 10° C - 12° C.

WINE ANALYSIS

Alcohol: 12,5% vol.

COLOUR

Bright Pink

TASTING NOTES

A rosé with a beautiful salmon colour and intense aromas of red fruits and flowers. In the palate it is elegant, balanced and reveals a great harmony between the fruit notes and the refreshing acidity. The finish is long and pleasant. A wine to drink on any occasion and perfect to pair with salads and light dishes.

AVAILABLE IN

750 ml bottles

