



CASA SANTOS LIMA



TRADITIONAL BLEND

Appellation: Vinho Regional Lisboa, Red Wine

Varieties: Castelão, Camarate, Tinta Miúda and Touriga Nacional

Viticulture: Density of 4.200 Plants/ha. Clay and limestone soils

Harvest: End of August until the end of October

Vinification: Pressing after total destemming. Fermentation 26.500 litres 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 oak barrels

Alcohol: 13% vol.

Colour: Ruby

Tasting Notes: Intense aromas of ripe red and black fruit. It is a smooth and extremely fruity wine, with good body and concentrated juicy red fruit flavours, enhanced by hints of spice and liquorice. Deliciously fruity and well balanced aftertaste.

Available in: 750 ml

Awards:

2021 Vintage: James Suckling **90pts**

