



# CASA SANTOS LIMA



## LAB

OF PORTUGAL

**Appellation:** Vinho Regional Lisboa, Red Wine

**Varieties:** Castelão, Tinta Roriz, Syrah and Touriga Nacional

**Viticulture:** Density of 4.200 Plants/ha. Predominantly clay and limestone soils

**Harvest:** 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 to 28. ° C - 30. ° C. Skin contact maceration and (submerged) cap for 28 days. Four months ageing in oak barrels.

**Alcohol:** 13% vol.

**Colour:** Ruby

**Tasting Notes:** Very aromatic with notes of ripe black and red fruits. In the palate, juicy plums and dark berry fruit flavour with plenty of fresh yet fine tannins that take over at the finish, along with flavours of spice and liquorice.

**Available in:** 375ml, 750ml and Magnum bottles

**Awards:**

**2021 Vintage:** James Suckling **89pts**

**2021 Vintage:** Citadelles du Vin 2023 **Gold**

**2020 Vintage:** Mundus Vini Summer Tasting 2022 **Gold**

**2020 Vintage:** Asia Wine Trophy 2022 **Gold**

**2020 Vintage:** Gilbert & Gaillard International Challenge 2022 **Gold**

**2020 Vintage:** Sélections Mondial des Vins 2021 **Gold**

**2019 Vintage:** Mundus Vini Spring Tasting 2021 **Gold**

**2019 Vintage:** Concours Mondial de Bruxelles 2021 **Gold**

**2018 Vintage:** China Wine & Spirits Awards 2019 **Gold**

**2018 Vintage:** Concours Mondial de Bruxelles 2019 **Gold**

**2017 Vintage:** China Wine & Spirits Awards 2018 **Gold**

**2016 Vintage:** Sydney International Wine Competition 2019 **Blue Gold**

**2016 Vintage:** Asia Wine Trophy 2017 **Gold**

**2016 Vintage:** Austrian Wine Challenge 2017 **Gold**



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