



# CASA SANTOS LIMA



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

**Varieties:** Touriga Nacional, Syrah and Alicante Bouschet

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

**Harvest:** End of August until mid October

**Vinification:** Pre-fermentation, low temperature pressing after total destemming. Alcoholic fermentation for 15 days in stainless steel vats with controlled temperature not exceeding 28.°C. Malolatic fermentation and ageing in 50% American and 50% new French oak barrels for 12 months.

**Technical Information:**

**Alcohol:** 13,5%

**Acidez Total:** 5,5 g/L

**pH:** 3,6

**Colour:** Ruby

**Tasting Notes:** Made from old vineyards and having benefited from 12 months ageing in french and american oak barrels, this wine has a deep, intense colour, with ripe red fruit aromas with clear spice notes. These undertones evolve into the palate tasting which ends with a fruity long and unforgettable aftertaste.

**Available:** garrafas de 750 ml

**Recent Awards**

**2012 Vintage:** Portugal Wine Trophy 2015 **Gold Medal**

**2012 Vintage:** Concurso de Vinhos de Portugal 2015 **Silver Medal**



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*Safra 2012. Encontro com os Vinhos e Sabores, Lisboa 30/10 a 02/11 2015.*