



**CASA SANTOS LIMA**



## TOURIZ

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

**Varieties:** Touriga Nacional, Touriga Franca and Tinta Roriz

**Viticulture:** Density of 4.200 Plants/ha. 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 at 28. °C - 30. °C. Skin contact maceration and (submerged) cap for 28 days. Six to eight months of ageing in Portuguese oak barrels.

**Technical Information:**

**Alcohol:** 14% vol.

**Total Acidity:** 6,4 g/L

**pH:** 3,7

**Colour:** Dark Ruby

**Tasting Notes:** This wine is a strong and powerful wine with rich aromas (cherries, plums, and blackcurrant) but, very well balanced and complete. In the palate it is very concentrated and complex, with ripe fruits notes. The long period of ageing in Portuguese oak, gives to this wine a very persistent ending, with elegant tannins.

**Available in bottles of:** 750 ml bottles

**Recent Awards:**

**2010 Vintage:** Mundus Vini 2014 **Gold Medal**



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*Safra 2010. Encontro com os Vinhos e Sabores, Lisboa 30/10 a 02/11 2015.*