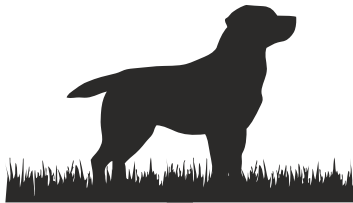




CASA SANTOS LIMA



LAB

Appellation: Vinho Regional Lisboa, Red Wine

Varieties: Castelão, Tinta Roriz, Syrah and Touriga Nacional

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

Tecnichal Information:

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: 750ml and Magnum bottles

Awards:

2019 Vintage: Wine Enthusiast **Best Buy**

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

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

2018 Vintage: Prodexpo Wine Competition 2020 **Gold**

2018 Vintage: Wine Enthusiast **Best Buy**

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

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

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

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

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

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

2015 Vintage: China Wine & Spirits Awards Best Value 2017 **Double Gold**

2015 Vintage: Sélections Mondial Des Vins 2016 **Gold**

2015 Vintage: Portugal Wine Trophy 2016 **Gold**

2014 Vintage: Sydney Int. Wine Comp. 2016 **Gold - Top 100 Wine**

2014 Vintage: Prodexpo Wine Competition 2015 **Gold**

2014 Vintage: China Wine & Spirits Awards 2015 **Gold**



QUINTA DA BOAVISTA - ALDEIA GALEGA DA MERCEANA 2580-081 ALENQUER - PORTUGAL

TEL. +351 263 760 621 - FAX. +351 263 760 628

E-mail: geral@casasantoslima.com