



CASA SANTOS LIMA



LAB

DENOMINATION

Vinho Regional Lisboa, Rosé

GRAPES

Castelão, Camarate, Cabernet Sauvignon

VITICULTURE

Density of 4.200 Plants/ha. Clay and limestone soils

VINTAGE

End of August until the middle of October

VINIFICATION

The grapes were destemmed, and pressed. Fermentation took place in stainless steel vats of 10.000 litres with temperature control to 18.°C.

WINE ANALYSIS

Alcohol: 12,5% vol.

COLOUR

Bright Pink

TASTING NOTES

A lively rosé, very aromatic with notes of ripe red fruits. In the mouth, juicy strawberries and blackberries notes stand out and are perfectly combined with a refreshing acidity and a long and pleasant finish.

AVAILABLE IN

750 ml bottles

AWARDS

Vintage 2018	Gilbert & Gaillard International Challenge 2019 - Gold
Vintage 2018	Asia Wine Trophy 2019 - Gold
Vintage 2018	Prodexpo Wine Competition 2019 - Gold
Vintage 2018	Berliner Wein Trophy 2019 (winter tasting) - Gold
Vintage 2018	Concours International Wine in Box (BIB 3L) 2019 - Gold
Vintage 2018	Vinalies Internationales 2019 - Silver
Vintage 2017	Mundus Vini 2018 - Spring Tasting - Silver
Vintage 2017	Wine Masters Challenge 2018 - Silver
Vintage 2016	Mundus Vini 2017 – Silver
Vintage 2016	Wine Master Challenge 2017 – Silver

