



CASA SANTOS LIMA



Colossal Reserva

DENOMINATION

Vinho Regional Lisboa, Red Wine

GRAPES

Syrah, Touriga Nacional, Alicante Bouschet, Tinta Roriz

VITICULTURE

Density of 4.200 Plants/ha. Clay and limestone soils

VINTAGE

End of August until the middle of October

VINIFICATION

The grapes, previously destemmed, went through a pre-fermentative maceration at low temperatures for 24 hours. The fermentation occurred in 10,000 litre vats with temperature control, not exceeding 28°C. After the fermentation the wine stayed in a prolonged maceration (cuvaison) for 15 days. The wine aged for 8 months in French and American oak barrels.

WINE ANALYSIS

Total Acidity: 5,6 g/L / pH: 3,55

COLOUR

Dark Ruby

TASTING NOTES

With an intense rubi colour, this wine presents itself with a great concentration in the nose. Extremely rich aroma with predominance of red ripe fruits and some floral notes, well integrated with notes of spices coming from the ageing in French and American oak barrels. In the mouth it shows great complexity with notes of plums and blackberries. The finish is rich and elegant.

AVAILABLE IN

750 ml

