



CASA SANTOS LIMA



LAB

Appellation: Vinho Regional Lisboa, Rosé Wine

Varieties: Castelão, Camarate and Cabernet Sauvignon

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

Vinification: The grapes were destemmed and pressed. Fermentation took place in stainless steel vats of 10.000 litres with temperature control to 18.º Celsius.

Harvest: End of August until the middle of October

Technical Information:

Alcohol: 12,5% vol.

Total Acidity: 6,16 g/L

pH: 3,18

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: 750ml bottles

Awards:

2019 Vintage: Asia Wine Trophy 2020 **Gold**

2018 Vintage: Asia Wine Trophy 2019 **Gold**

2018 Vintage: Berliner Wein Trophy 2019 (winter tasting) **Gold**

2018 Vintage: Gilbert & Gaillard International Challenge 2019 **Gold**

2018 Vintage: Prodexpo Wine Competition 2019 **Gold**

2018 Vintage: Vinalies Internationales 2019 **Silver**

2017 Vintage: Mundus Vini Spring Tasting 2018 **Silver**

2016 Vintage: Mundus Vini 2017 **Silver**

2016 Vintage: Concours Mondial Bruxelles 2017 **Silver**

2016 Vintage: Wine Masters Challenge 2017 **Silver**

2015 Vintage: Austrian Wine Challenge 2016 **Silver**

2014 Vintage: Berliner Wine Trophy 2015 **Gold**

2014 Vintage: Asia Wine Trophy 2015 **Gold**

2014 Vintage: Premium Selection Challenge 2015 **Silver**

