CASA SANTOS LIMA



Rabo de Gala

DENOMINATION
Vinho Regional Lisboa, Red Wine

GRAPES
Castelão, Touriga Nacional, Tinta Roriz, Trincadeira

VITICULTURE
Density of 4.200 Plants/ha. Clay and limestone soils

VINTAGE
Beginning of September

VINIFICATION
Previously destemmed the grapes went through a low temperature pre-fermentative maceration for 24 hours. The alcoholic fermentation is done in stainless steel vats with temperature control between 26º - 28ºC, for 14 days. Skin contact maceration with (submerged) cap for 28 days. Partial ageing in oak barrels.

WINE ANALYSIS
Álcool: 13% vol.

COLOUR
Ruby

TASTING NOTES
This wine shows a beautiful ruby colour and aromatic notes of red fruits. It benefited from an ageing period in oak barrels, presenting flavours of wild fruits and spices. With good structure, this is a balanced and elegant wine that offers a long and fruity finish.



AVAILABLE IN
750 ml

AWARDS

Vintage 2019	Mundus Vini Spring Tasting 2021 - Gold
Vintage 2019	Austrian Wine Challenge 2020 - Gold
Vintage 2018	China Wine & Spirit Awards Best Value 2020 - Gold
Vintage 2018	Berliner Wein Trophy 2020 (winter tasting) - Gold
Vintage 2018	Concours Mondial de Bruxelles 2020 - Grand Gold

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