CASA SANTOS LIMA



Lisbonita

DENOMINATION
Vinho Regional Lisboa, Red Wine

GRAPES
Castelão, Tinta Roriz, Syrah, Touriga Franca

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

VINTAGE
End of August until the middle of October

VINIFICATION
Pressing after total destemming. Fermentation in cement (epoxy lined) and stainless steel vats of 26.500 litres with programmable pumping over system and temperature control between 28. º C - 30. º C.Maceration in contact with skins and (submerged) cap for 28 days. Partial ageing in oak barrels.

WINE ANALYSIS
Alcohol: 13,5% vol.

COLOUR
Ruby

TASTING NOTES
This is a very aromatic and fruity wine with predominant notes of ripe red fruits. In the mouth it is velvety, medium-bodied, with a good
cidity and elegant tannins. The aftertaste is flavourful and smooth with a balanced and persistent finish.



AVAILABLE IN
750ml bottles

AWARDS

Vintage 2017	Citadelles du Vin 2019 - Gold
Vintage 2017	Berliner Wein Trophy 2019 (winter tasting) - Gold
Vintage 2017	China Wine & Spirit Awards Best Value 2019 - Gold
Vintage 2017	Concours Mondial de Bruxelles 2019 - Silver
Vintage 2017	Austrian Wine Challenge 2019 - Silver

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