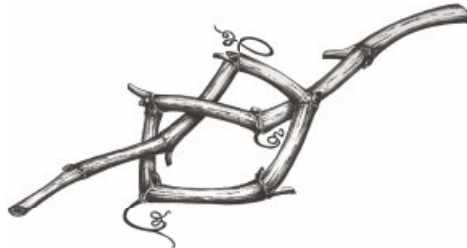




# CASA SANTOS LIMA



## ENTRE NÓS

**Appellation:** Vinho Regional Lisboa, Red Wine

**Varieties:** Touriga Nacional, Touriga Franca and Cabernet Sauvignon

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

**Harvest:** End of August until middle of October

**Vinification:** Previously destemmed the grapes went through a low temperature pre-fermentative maceration for 48 hours. The alcoholic fermentation was made in stainless steel tanks at a temperature of 28 degrees for 14 days. The wine aged for 10 months in French and American oak barrels and 6 months in a bottle.

**Technical Information:**

**Total Acidity:** 5,8 g/L

**pH:** 3,60

**Colour:** Dark Ruby

**Tasting Notes:** A wine of great exuberance. With a deep ruby colour and aromas of ripe red fruit well combined with notes of wood, spices, chocolate and vanilla from a prolonged ageing period in oak barrels. It is a full bodied wine, of great elegance and that shows all of its greatness throughout the tasting. It has a long and firm finish.

**Available in:** 750ml bottles

**Recent Awards:**

**2015 Vintage:** Sakura Japan Women's Wine Awards 2018 **Gold**

**2015 Vintage:** Mundus Vini Spring Tasting 2018 **Gold**

**2015 Vintage:** Portugal Wine Trophy 2018 **Gold**

**2015 Vintage:** Concursos de Vinhos de Lisboa 2018 **Gold**

