



CASA SANTOS LIMA



TOPO

Appellation: Vinho Regional Lisboa, Red Wine

Varieties: Castelão, Tinta Roriz, Syrah, Touriga Franca

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 24 hours. The alcoholic fermentation is done in stainless steel vats with temperature control between 26° - 28°C, for 14 days. Skin contact maceration with (submerged) cap for 28 days. Partial ageing in oak barrels.

Technical Information:

Total Acidity: 5,47 g/l

pH: 3,56

Colour: Ruby

Tasting Notes: A wine characterized by is aromatic exuberance, with notes of red fruits and vanilla. In the mouth it is fruity with velvety notes of red ripe fruits, balanced by notes of spices, chocolate and some oak notes. An elegant wine with firm tannins and a fruity finish.

Available in: 750 ml bottles

