



CASA SANTOS LIMA

Casa Santos Lima Lab Rose 2016

DENOMINATION

Vinho Regional Lisboa, Rosé

GRAPES

Castelão, Camarate, Cabernet Sauvignon

VITICULTURE

Density of 4.200 Plants/ha. Clay and limestone soils

VINTAGE

End of August until the middle of September

VINIFICATION

The grapes were destemmed, and pressed. Fermentation took place in stainless steel vats of 10.000 litres with temperature control to 18.°C.

WINE ANALYSIS

Total Acidity: 5,0 g/l / pH: 3,40

COLOUR

Pink

TASTING NOTES

A lively rosé with very aromatic notes of ripe red fruits and flowers. In the palate, juicy strawberries and pink mulberry flavours with plenty of fine tannins take over at the finish, along with flavours of liquorice.

AVAILABLE IN

750 ml

AWARDS

Vintage 2011	Concours Mondial Bruxelles 2012 – Gold
Vintage 2013	Austrian Wine Challenge 2014 – Silver
Vintage 2013	Premium Selection Challenge 2015 – Silver
Vintage 2014	Asia Wine Trophy 2015 - Gold
Vintage 2014	Berliner Wein Trophy 2015 – Gold
Vintage 2015	Austrian Wine Challenge 2016 - Silver

