



CASA SANTOS LIMA



LAB

DENOMINATION

Vinho Regional Lisboa, White Wine

GRAPES

Moscatel, Sauvignon Blanc, Arinto, Fernão Pires

VITICULTURE

Density of 4.200 Plants/ha. Clay and limestone soils

VINTAGE

End of August until the middle of September

VINIFICATION

Pressing after total destemming with exclusive use of free run juice. Fermentation temperature control to 16° C - 18° C.

WINE ANALYSIS

Total Acidity: 7,35 g/l / pH: 3,22

COLOUR

Citrine

TASTING NOTES

This appealing wine reveals hints of floral and tropical aromas. On the palate, it shows a very good balance between its fruity and crispy character. Fresh and attractive acidity in the aftertaste.

AVAILABLE IN

750 ml

AWARDS

Vintage 2015	Sélections Mondiales des Vins 2016 - Gold
Vintage 2015	Wine Masters Challenge 2016 - Silver
Vintage 2015	Asia Wine Trophy 2016 - Silver
Vintage 2014	Premium Selection Challenge 2015 – Silver
Vintage 2014	Wine Masters Challenge 2015 – Silver
Vintage 2011	Ultimate Wine Challenge 2012 – Very Good / Strongly Recommended

