



CASA SANTOS LIMA



Palha-Canas

DENOMINATION

Vinho Regional Lisboa, Red Wine

GRAPES

Castelão, Camarate, Tinta Roriz, Touriga Nacional, 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 26.500 litres vats, with programmable pumping over system and temperature control at 28. ° C - 30. ° C. Skin contact maceration and (submerged) cap for 28 days. Partial ageing in 250 litres barrels of Portuguese and French oak.

WINE ANALYSIS

Alcohol: 14,5% vol.

COLOUR

Ruby

TASTING NOTES

Aromatically very complex, it shows strong sensations of red fruits, jam and vanilla. Equally complex in the tasting, it evolves to smooth velvety notes of red and ripe fruits, chocolate and oak ageing. Persistent and well-balanced aftertaste with tannins that evidence the structure of the wine and its longevity.

AVAILABLE IN

750 ml bottles

AWARDS

Vintage 2017 Mundus Vini Spring Tasting 2020 - Gold / Best of Show Lisboa

Vintage 2017 Wine Enthusiast Magazine - 91 Pts Best Buy

Vintage 2016 Wine Masters Challenge 2020 - Gold

Vintage 2016 Austrian Wine Challenge 2020 - Ouro

Vintage 2015 Gilbert & Gaillard International Challenge 2019 - Gold

Vintage 2015 Challenge International du Vin 2019 - Gold

Vintage 2015 Portugal Wine Trophy 2019 - Gold

Vintage 2015 Austrian Wine Challenge 2019 - Gold

Vintage 2015 Wine Master Challenge 2019 - Gold

Vintage 2013 Concursos de Vinhos de Lisboa 2018 - Gold

Vintage 2014 Austrian Wine Challenge 2018 - Gold

Vintage 2014 Mundus Vini Spring Tasting 2018 - Gold

Vintage 2014 Wine Masters Challenge 2018 - Gold

Vintage 2014 Sélections Mondiales des Vins 2018 - Gold | +351 263 769 093 - Fax: +351 263 760 628

Vintage 2013 Sélections Mondiales des Vins 2017 - Grand Gold | Email: geral@casasantoslima.com

Vintage 2013 Concours Mondial Bruxelles 2017 - Gold

