



CASA SANTOS LIMA



Tiroliro

DENOMINATION

DOC Vinho Verde, Rosé

GRAPES

Espadeiro, Vinhão, Touriga Nacional

VITICULTURE

Density of 3.000 Plants/ha. Shale and clay soils.

VINTAGE

End of August until the middle of October

VINIFICATION

Pressing after total destemming with exclusive use of free run juice, with temperature control to 12° - 14° Celsius. The wine remained in contact with fine lees for 4 months.

WINE ANALYSIS

Alcohol: 10% / Total Acidity: 7,5 g/l / pH: 3,15

COLOUR

Bright Pink

TASTING NOTES

Beautiful, intense and lively pink colour. With a very fruity profile this wine offers pleasant notes of red fruits and blackberries. Very light and refreshing this wine is ideal to drink as an aperitif or pairs with any kind of fish, seafood and salads.

AVAILABLE IN

750 ml

AWARDS

Vintage 2016 Os Melhores Verdes 2017 CVRVV – Gold

