



CASA SANTOS LIMA



OMG

DENOMINATION

Vinho Regional Lisboa, Red Wine

GRAPES

Tinta Roriz, Castelão, Alfrocheiro, Touriga Franca

VITICULTURE

Density of 4.200 Plants/ha. Clay and limestone soils

VINTAGE

End of August until the middle of October

VINIFICATION

The grapes, previously destemmed, went through a prefermentative maceration at low temperatures for 24 hours. The fermentation occurred in 10,000 litre vats with temperature control, not exceeding 28°C. After the fermentation the wine stayed in a prolonged maceration (cuvaison) for 15 days. The wine aged for 8 months in French and American oak barrels.

WINE ANALYSIS

Alcohol: 14% vol. / Total Acidity: 5,6 g/L / pH: 3,73

COLOUR

Dark Ruby

TASTING NOTES

With a beautiful dark colour, OMG is a very aromatic wine with fragrant notes of red fruits and liquorice. In the mouth, it is rich and flavoursome with notes of ripe fruits, chocolate and spices from the ageing in oak barrels. With a nice complexity and smooth tannins the wine offers a persistent and pleasant aftertaste.

AVAILABLE IN

750 ml

AWARDS

Vintage 2014	Wine Masters Challenge 2017 - Silver
Vintage 2014	Mundus Vini 2017 - Silver
Vintage 2014	Berliner Wein Trophy 2017 - Gold
Vintage 2014	Sélections Mondiales des Vins 2016 - Gold
Vintage 2014	Austrian Wine Challenge 2016 - Gold
Vintage 2014	Portugal Wine Trophy 2016 – Gold
Vintage 2014	Mundus Vini - Summer Tasting 2016 - Silver

