



CASA SANTOS LIMA



Bonavita

DENOMINATION

Vinho Regional Lisboa, Red Wine

GRAPES

Syrah, Tinta Roriz, Castelão, Touriga Franca

VITICULTURE

Density of 4.200 Plants/ha. Clay and limestone soils

VINTAGE

End of August until middle of October

VINIFICATION

Previously destemmed, the grapes go through low temperature pre-fermentative maceration for 24 hours. The alcoholic fermentation is done in stainless steel vats with temperature control to 26° - 28°C, for 14 days. Skin contact maceration with (submerged) cap for 28 days. Aged in American oak barrique for six months.

WINE ANALYSIS

Alcohol: 14% vol.

COLOUR

Defined Ruby

TASTING NOTES

Made from four grapes harvested later than usual to achieve a greater ripeness and smoothness. It results in a deep and inky wine, with ripe plum and blackcurrant aromas. In the mouth it shows prune, fig and cherry fruit notes. Chocolate and liquorice flavours, given by ageing in oak barrique, dominate a long and smooth aftertaste.

AVAILABLE IN

750 ml

AWARDS

Vintage 2018	Asia Wine Trophy 2019 - Gold
Vintage 2017	Prodexpo Wine Competition 2019 - Gold
Vintage 2017	Sakura Japan Women's Wine Awards 2019 - Gold
Vintage 2017	Mundus Vini Spring Tasting 2019 - Gold
Vintage 2017	Austrian Wine Challenge 2019 - Gold
Vintage 2016	Prodexpo Wine Competition 2018 - Gold
Vintage 2016	Austrian Wine Challenge 2018 - Gold
Vintage 2016	Sélection Mondial des Vins 2018 – Gold
Vintage 2017	Berliner Wein Trophy 2018 (July) - Gold
Vintage 2016	China Wine & Spirit Awards Best Value 2018 - Gold
Vintage 2015	Austrian Wine Challenge 2017 - Gold
Vintage 2015	Mundus Vini 2017 - Gold

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