



CASA SANTOS LIMA



Bonavita Leve

DENOMINATION

Vinho Regional Lisboa, White Wine

GRAPES

Arinto, Fernão Pires, Moscatel

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 with exclusive use of free run juice. Fermentation temperature control to 12.°C - 14.°C.

WINE ANALYSIS

Alcohol: 9,5% vol.

COLOUR

Citrine

TASTING NOTES

A wine with great personality in the nose showing good aromatic intensity and highlighting citric notes. In the palate it is smooth and fresh with citric notes appearing once more. A light wine perfect to be served as an apéritif or to be enjoyed with some seafood, salads or white meats.

AVAILABLE IN

750 ml bottles

AWARDS

Vintage 2017	Prodexpo Wine Competition 2018 - Gold
Vintage 2016	Vinalies Internationales 2017 - Silver
Vintage 2016	Portugal Wine Trophy 2017 - Silver
Vintage 2015	Wine Masters Challenge 2016 - Silver

