



CASA SANTOS LIMA



# BRUTO

## DE PORTUGAL

BY CASA SANTOS LIMA

**Appellation:** Vinho Regional Lisboa, Brut Sparkling Wine

**Varieties:** Arinto and Chardonnay

**Viticulture:** Density of 4.200 Plants/ha. Clay and limestone soils

**Harvest:** End of August until the middle of October; Manual harvest

**Vinification:** Total destemming without pressing with the usage of only the first must not undergoing any pressing. First fermentation in 10,000 litre deposits with temperature control systems between 12°C and 14°C. Second fermentation occurred in vat according with the Charmat method for 45 days.

**Technical Information:**

**Alcohol:** 12,5% vol.

**Colour:** Citrine

**Tasting Notes:** This wine shows a bright citrus colour, with a fine and persistent bubble and aromas of citrus fruits and biscuits. It is soft and refreshing with a delicate acidity that gives it a great balance. A very versatile sparkling wine, to enjoy at different occasions.

**Available in:** 750 ml bottles

**Awards:**

**2017 Vintage:** Wine Masters Challenge 2020 Gold

