



CASA SANTOS LIMA



BRUTO

DE PORTUGAL

BY CASA SANTOS LIMA

Appellation: Vinho Regional Lisboa, Brut Sparkling Wine

Varieties: Touriga Nacional and Pinot Noir

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: 11,5% vol.

Colour: Salmon pinky

Tasting Notes: This wine shows a salmon pinky colour, fine bubble and berry aromas. Elegant and fresh it reveals red fruit notes and a well-balanced acidity. Ideal to serve either as an aperitif or at the table and off course for a special occasion.

Available in: 750 ml bottles

