



**CASA SANTOS LIMA**



# MEIA SERRA

## RESERVA

**Appellation:** DÃO DOC, red wine

**Varieties:** Alfrocheiro, Jaen and Touriga Nacional

**Viticulture:** Density of 4.000 Plants/ha. Predominantly granitic soils

**Harvest:** September to October

**Vinification:** Partial destemming followed by crushing. Pre-fermentative maceration for 48 hours. The alcoholic fermentation is done in 10.000 litre stainless steel vats, with temperature control systems between 26. ° C and 28. ° C. Partial ageing for four months in French oak barrels.

**Alcohol:** 13,5% vol.

**Colour:** Ruby

**Tasting Notes:** Aromas marked by ripe wild fruit, cherry and spices. In the mouth it presents a lot of elegance, round tannins and balanced acidity. Long, harmonious finish with the typical freshness of the Dão region.

**Available in:** 750 ml bottles

**Awards:**

**2017 Vintage:** China Wine & Spirits Awards Best Value 2024 **Gold**

**2017 Vintage:** Mundus Vini Summer Tasting 2022 **Silver**

