

CASA SANTOS LIMA





Denomination: Vinho Regional Algarve, Rose Wine

Varieties: Touriga Nacional and Syrah

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

Harvest: End of September

Vinification: The must, obtained out of the juice of the best parcels of Touriga Nacional and Syrah, fermented in stainless inox vats, for 20 days, at low temperatures. The wine stayed in contact with fine lees for 5 months.

Technical Information: Alcohol: 12,5% vol.

Total Acidity: 5,6 g/L

pH: 3,29

Colour: Intense Pink

Tasting Notes: This wine presents a beautiful bright pink colour. In the nose aromas of strawberries, red and black berries stand out and the palate is refreshing, intense and well balanced. Smooth and pleasurable this wine can be served on its own or paired with salads, seafood, grilled meat and BBQ dishes.

Available in: 750 ml bottles

