



CASA SANTOS LIMA

Brand	PORTAS DE LISBOA RESERVA
Appellation:	Vinho Regional Lisboa, Red Wine
Varieties:	Tinta Roriz, Castelão (Periquita), Syrah and Touriga Nacional
Viticulture:	Density of 3.500 - 4.000 Plants/ha. Clay and limestone soils.
Harvest:	2nd quarter of September, 80% mechanical and 20 % manual.
Vinification:	Pressing after total destemming. Fermentation in cement (epoxy lined) and stainless steel vats of 26.500 litres with programmable pumping over system and temperature control to 28. °C - 30. °C. Maceration in contact with skins and (submerged) cap for 28 days. 6 to 8 months ageing in 250 litres oak barrels.
Technical Information:	Alcohol: 14,5 % vol. Total Acidity: 6,0gr./l pH: 3,52
Colour:	Intense ruby.
Tasting Notes:	A very deep (almost black) ruby, its colour immediately betrays the wine's immense richness. Aromas of very ripe berries, dark chocolate and spicy dried fruits exude from the glass. The palate exhibits a rich, warm, smooth character, yet the sheer structure and multiple layers of flavour soon unfold, with ripe red fruits, cinnamon, raisins, figs, vanilla and dark chocolate all competing for the drinker's attention. The overall impression is of a complex, well-balanced, rounded wine, thanks in no small part to ageing in a blend of Portuguese, French and American oak barriques. Our Reserva makes a fine accompaniment for roast beef and duck, stews, rich game dishes and mature hard cheeses

