

PROFILE

Located in Alenquer, some 40 km north of Lisbon, Casa Santos Lima produces quaffable, value-driven wines of excellent caliber. Founded at the turn of the 20th century by Joaquim Santos Lima, one of the most renowned producers and exporters of his day, the estate is now helmed by his granddaughter Maria João and great-grandson José Luis. Casa Santos Lima is an enormous property, spanning some 290 hectares in Estremadura, however the two wines that we represent come from a small area called the Monte das Promessas. It is composed of seven gently sloping hills of young vines that range in altitude from 100-200m. They are graced with abundant sunshine during the day, yet the nights are cool and fresh, with temperatures moderated by the nearby Atlantic Ocean.



SPECIFICATIONS

Wine: Monte das Promessas Tinto

Varietals: Castelão, Syrah, Touriga Franca and Cabernet Sauvignon

Appellation: Vinho Regional Lisboa

Production: 80,000 bottles

Soil: Clay, limestone
Vineyard Age: 9 years

Pruning: Simple and double cordon

de Royat

Harvest: Manual and mechanical

Agricultural Method: Sustainable Agricultural Method:

Vinification: Pressing after total destemming. Fermentation with natural yeast and temperature control. Skin contact maceration and submerged cap for 28 days. Malolactic fermentation, no fining, natural yeast.

Tasting Notes: Juicy red fruit and blueberries with a touch of tannin at the finish. The perfect accompaniment to a barbeque, a simple pizza or pasta dish, or casual gatherings.

3 to 4 months aging in oak barrels.

Alcohol: 13%

Residual Sugar: 9 g/l

Acidity: 5 g/l



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