

Casa Santos Lima

Monte das Promessas branco



Casa Santos Lima was founded by Joaquim Santos Lima, who, by the turn of 19th century, was among the greatest producers and exporters of Portuguese wines. Maria João Santos Lima and José Luís Santos Lima Oliveira da Silva, granddaughter and great grandson of the founder, have been leading Casa Santos Lima since 1990, replanting most of the vines and modernizing all its productive structure.

The vineyards are distributed by several Estates (Quintas): Quinta da Boavista, Quinta de Bons-Ventos, Quinta das Setencostas, Quinta da Espiga, Quinta do Espírito Santo, Quinta do Figo, Quinta do Vale Perdido and Quinta das Amoras, covering a total area of nearly 290 ha.

The vineyards in gentle slopes with altitudes between 100 and 220 meters benefit from an excellent sun exposition and a climate slightly tempered by the nearby Atlantic Ocean.

Appellation: Vinho Regional Lisboa

Grape varieties: Arinto, Fernão Pires e Vital

Soil: Clay and limestone

Exposure: North/South and West/East

Area : 290Ha total

Average age of the vines: 8 years-old

Yield: 8 to 10 tons/Ha , 60,000 bottles

Pruning: simple and double cordon de Royat, double guyot.

Harvest: Manual and automatic

Agricultural method: Innovative cultural methods as non-mobilisation of the soils between the vine rows, allowing the growth of a natural “green carpet”. This method, besides preventing erosion, contributes to an early maturation of the grapes and a natural reduction in average production. In 2003 the “Annual Award of Agriculture (Viticulture)” was given to this company by the Portuguese Ministry of Agriculture, as a result of this effort.

Vinification: Pressing after total destemming: exclusive use of free run juice. Fermentation with temperature control of 16.°C/18.°C. Yeast inoculation for prompt fermentation, fining, filtration

Alcohol content: 9,5%

Residual sugar: 18 g/L

Acidity: 6 g/L

Harmony food & wine: grilled fish, sea-food and salads.

