

# Casa Santos Lima

## Monte das Promessas tinto



*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:** Castelão, Syrah, Touriga Franca and Cabernet Sauvignon

**Soil:** Clay and limestone

**Exposure:** North/South and West/East

**Area:** 290Ha

**Average age of the vines:** 9 years-old

**Yield:** 8 to 10 tons/Ha , 80,000 bottles

**Pruning:** simple and double cordon de Royat.

**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. Fermentation 26.500 liters vats, with programmable pumping over system and temperature control to 28. ° C - 30. ° C. Skin Contact maceration and (submerged) cap for 28 days. Malolactic fermentation, no fining, natural yeast. 3 to 4 months aging in oak barrels.

**Alcohol content:** 13%

**Residual sugar:** 9 g/L

**Acidity:** 5,8 g/L

**Harmony food & wine:** grilled meat and stews.

