



LAB

VINHO REGIONAL LISBOA

APPELATION: Vinho Regional Lisboa, Red Wine

VARIETIES: Castelão (35%), Tinta Roriz, Syrah and Touriga Nacional

VITICULTURE: Density of between 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 (submerged) cap for 28 days. 4 months ageing in oak barrels.

TOTAL ACIDITY: 5,41 gr./l pH: 3, 32

COLOR: Very attractive bright ruby.

TASTING NOTES:

Very aromatic with notes of ripe black and red fruits. In the palate, juicy plums and dark berry fruit flavour with plenty of fresh yet fine tannins that take over at the finish, along with flavours of spice and liquorice.

RECENT AWARDS

2010 Vintage: Austrian Wine Challenge 2011 Silver Medal (Austria)

MundusVINI 2011 Silver Medal (Germany)

Concours Mondial de Bruxelles 2011 Silver Medal (Belgium)

Decanter World Wine Awards 2011 Bronze Medal (United Kingdom)

2009 Vintage:

Austrian Wine Challenge 2010 Silver Medal (Austria)

2008 Vintage:

Austrian Wine Challenge 2010 Silver Medal (Austria)

San Francisco International Wine Competition 2010 Silver Medal (USA)