


CVL
VENÂNCIO^{DA}
COSTA LIMA
P O R T U G A L

PALMELA RESERVE

GRAPE VARIETY: 100% Castelão;

ALCOHOL CONTENT: 14.5%

SOILS: Clay-limestone;

CLIMATE: Maritime influence;

VINIFICATION: Classic vinification at controlled temperature (25 °C) with prolonged maceration for phenolic extraction

MATURATION: 8 months in French oak;

ORGANOLEPTIC TASTING: Intense garnet colour, complex nose with touches of ripe fruit, jam and spices, full-bodied flavour and a very balanced finish;

CONSUMPTION: Immediately or within 8 years;

SERVING TEMPERATURE: 10°C for aperitif and 16°C for desserts or as a digestif;

CUISINE: Cheese, red meat and game.

PRÉMIOS:

Concurso Cidade de Coimbra 2002 - Ouro

Concurso CVRPS 2002 - Ouro

Revista de Vinhos 2005 - Melhor Compra

Concurso Nacional de Vinhos 2012 - Merit Medal



WWW.VENANCIODACOSTALIMA.PT

VENÂNCIO DA COSTA LIMA, SUCRS., LDA. Rua Venâncio da Costa Lima, 139 2950-701 QUINTA DO ANJO

Tel.: 21 288 80 20 Fax: 21 288 80 25 E-mail: vcl@venanciodacostalima.pt