



CEREJEIRAS COLHEITA SELECCIONADA LISBOA RED 2018

Classification IG Lisboa.
Type Red.
Vintage 2018
Climate Atlantic.
Varieties Aragonez, Cabernet Sauvignon and Petit Verdot.
Vinification Grapes are hand-picked. They are completely destemmed and slightly crushed, then transferred to steel vats. The must undergoes fermentation under controlled temperature of (25-27 °C), during 10 days.

Bottling After ageing 1 year in steel vats.

Colour Lively ruby.

Aroma Red fruits (cherry), with spicy hints.

Tasting Notes Well balanced with good bouquet. Fruity finish showing its youth.

Consumption Notes May be drunk immediately or within 5 years.

Drinking suggestions Goes very well with cheese, game and red meat. To be served at 16-18° C.

Analysis	Alcohol content	12,5 %
	Total acidity	5,00 g/L tartaric acid
	pH	3,71
	Sugar	< 2,0 g/L

Winemaker Eng.º Miguel Móteo

	0,750 L	1,5 L
Specifications of packaging	EAN bottle 560 2507 020 335	5602507020328
Palletizing Standard	ITF box 1 560 2507 020 332	-
	Nº Bottles / Case 6	1
	Nº Cases / Pallet 100	-
	Nº Rows / Pallet 4	-
	Nº Cases / Rows 25	-

Bottle-stopper Cork



Awards



Concours Mondial de Bruxelles
(Vintage 2017)



Mundus Vini
(Vintage 2017)



London Wine Competition
(Vintage 2017)

QUINTA
DAS
CEREJEIRAS

QUINTA
DE
S. FRANCISCO

QUINTA DO
SANGUINHAL

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