



CASABEL LISBOA RED

2019

Classification IG Lisboa.
Type Red.
Vintage 2019.
Climate Atlantic.
Varieties Castelão (60%), Aragonez (30%) and Touriga Nacional (10%).
Vinification Grapes are hand-picked. They are completely destemmed and slightly crushed, then transferred into stainless steel vats. The must undergoes fermentation under controlled temperature of (25-27 °C), during 10 days.

Bottling After 4 months of ageing in a French oak barrel, followed by stage in bottle.

Colour Lively red colour.

Aroma Fruity aroma and well structured.

Tasting Notes With a soft finish, it is very easy to drink.

Consumption Notes May be drunk immediately or within 5 years.

Drinking suggestions Goes very well with fish, meat and pasta. To be served at 16-18° C.

Analysis	Alcohol content	13,0 %
	Total acidity	5,3 g/L tartaric acid
	pH	3,70
	Sugar	5,0 g/L

Winemaker Eng.º Miguel Móteo

Specifications of packaging		0,750 L
	EAN bottle	560 2507 020 519
	ITF box	560 2507 050 387
	Palletizing Standard	
	Nº Bottles / Case	6
Nº Cases / Pallet	100	
Nº Rows / Pallet	4	
Nº Cases / Rows	25	
Bottle-stopper	Cork	



Awards



**Revista de Vinho
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(Vintage 2018)**



**CWSA
GOLD
(Vintage 2018)**



**HKIWSC
SILVER
(Vintage 2018)**



**Berliner Wine Trophy
GOLD
(Vintage 2018)**



**Portugal Wine Trophy
GOLD
(Vintage 2016)**

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CEREJEIRAS

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Companhia Agricola do Sanguinhal, Lda
Sede | Quinta das Cerejeiras - Apartado 5 | 2544-909 Bombarral
Tel. +351 262 609 190 Fax +351 262 609 191 | info@sanguinhal.pt

www.sanguinhal.pt