

CEREJEIRAS LISBOA RED 2018

Classification IG Lisboa

Type Red

Vintage 2018

Climate Atlantic

Varieties Castelão (60%), Aragonez (30%) and Touriga Nacional (10%)

Vinification Grapes are picked by hand and fully de-stemmed. Then they are slightly crushed and transferred into stainless steel vats where they undergo fermentation at 25°-27°C during approximately 10 days.

Bottling 6 to 8 months in steel vats.

Colour Lively red colour.

Aroma Fruity aroma and well structured.

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

Consumption notes It can be drunk now or within 4 years.

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

Analysis	Alcohol content	13 %
	Total acidity	5,66 g/l tartaric acid
	pH	3,57
	Sugar	6 g/l

Oenologists Eng.º Miguel Móteo

		0,375 l	0,750 l
Specifications of packaging	EAN bottle	5602507020311	5602507020304
	ITF case	15602507020417	5602507050271
Palletizing Standard	Nº Bottles / Case	12	12
	Nº Cases / Pallet	90	55
	Nº Rows / Pallet	5	5
	Nº Cases / Rows	18	11

Bottle-stopper Cork.

Awards



CWSA
gold



HKIWSK
silver



AWC Vienna 2018
gold
(vintage 2017)



Mundus Vini
silver
(vintage 2017)



Best Buy
(vintage 2017
2016|2015)



AWC Vienna 2017
gold
(vintage 2016)

