



Companhia
Agrícola
do Sanguinhal

CEREJEIRAS COL.SELEC.ROSÉ

2018

Classification IG Lisboa

Type Rosé

Vintage 2018

Climate Atlantic

Varieties Castelão (40%), Aragonez (40%) and Touriga Nacional (20%)

Vinification Grapes are hand picked, then slightly pressed and subject to maceration of skins during 18 hours, followed by maceration without skins under controlled temperature (16° C) for 20 days.

Bottling After ageing 5 months in steel vats.

Colour Coloured pink.

Aroma Fresh and elegant.

Tasting Notes Dry, fruity and well balanced; long and soft finish.

Consumption notes To be drunk immediately or within 3 years.

Drinking suggestions To be served at 10-12°. Excellent as aperitif and also with patés, oven cooked fish and white meat.

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|-----------------|-----------------|------------------------|
| Analysis | Alcohol content | 13% |
| | Total acidity | 5,00 g/l tartaric acid |
| | pH | 3,37 |
| | Sugar | 2 g/l |

Oenologists Eng.º Miguel Móteo

| | | |
|------------------------------------|------------|---------------|
| | | 0,750 l |
| Specifications of packaging | EAN bottle | 5602507020120 |
| | ITF case | 5602507050257 |

| | | |
|-----------------------------|-------------------|-----|
| Palletizing Standard | Nº Bottles / Case | 6 |
| | Nº Cases / Pallet | 100 |
| | Nº Rows / Pallet | 4 |
| | Nº Cases / Rows | 25 |

Bottle-stopper Cork.



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