



Companhia
Agrícola
do
Sanguinhal

Cerejeiras Lisboa Rosé 2018

Classification Lisboa (Regional Wine)

Type Rosé

Vintage 2018

Climate Atlantic

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

Vinification Grapes are hand picked, then slightly pressed and subject to a skin maceration during 8 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, with the typical aromas of red fruits (raspberrie and strawberrie)

Tasting Notes Fresh, fruity (berries) and well balanced.

Consumption notes Long and soft finish.

Drinking suggestions To be drunk immediately or within 3 years.
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 | 12% |
| | Total acidity | 5,70 g/l tartaric acid |
| | pH | 3,42 |
| | Sugar | 5 g/l |

Oenologists Eng.º Miguel Móteo

| | | |
|------------------------------------|------------|--------------------------|
| Specifications of packaging | EAN bottle | 0,750 l 5602507020465 |
| | ITF case | 5602507050318 |

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

Bottle-stopper Srewcap



Awards



Frankfurt International Trophy
gold



International Championship Rosé
silver



International Championship Rosé
Best Value

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