



# SANGUINHAL – ARINTO & CHARDONNAY

## 2019

**Classification** Lisboa (Regional Wine).  
**Type** White.  
**Vintage** 2019  
**Climate** Atlantic.  
**Varieties** Chardonnay and Arinto.  
**Vinification** The grapes, which must be fully matured, are hand-picked, fully destemmed, slightly crushed and immediately pressed in order to obtain a balanced and fruity must with a good acidity level. The must undergoes a partial fermentation in French oak barrels under controlled temperature of 16-18°C, during approximately 15 to 20 days.

**Bottling** After ageing 8 months in steel vats.

**Colour** Greenish yellow.

**Aroma** Mature fruit aroma, as well as vanilla aroma from the wood.

**Tasting Notes** Fruity and with good acidity on the palate, forming a fresh and balanced whole.

**Consumption Notes** Immediately or in the next 3 years.

**Drinking suggestions** Excellent with cheese, pasta and not fat fish. To be served at 10-12° C.

<b>Analysis</b>	Alcohol content	13,0 %
	Total acidity	6,60 g/L tartaric acid
	pH	3,27
	Sugar	< 2,0 g/L

**Winemaker** Eng.º Miguel Móteo

<b>Specifications of packaging</b>	EAN bottle	0,750 L	560 2507 020 045
	ITF box		1 560 2507 020 042
	<b>Palletizing Standard</b>	Nº Bottles / Case	6
	Nº Cases / Pallet	100	
	Nº Rows / Pallet	9	
	Nº Cases / Rows	11	
<b>Bottle-stopper</b>	Cork		



### Awards



**Concurso CVR  
Melhor da Região de Lisboa  
GOLD  
(Vintage 2018)**



**7th Asia Wine Trophy  
GOLD  
(Vintage 2018)**



**Asia Wine Trophy 2019  
GOLD  
(Vintage 2018)**

QUINTA  
DAS  
CEREJEIRAS

QUINTA  
DE  
S. FRANCISCO

QUINTA DO  
SANGUINHAL