



Companhia  
Agrícola  
do  
Sanguinhal

# CASABEL LISBOA WHITE 2018

**Classification** IG Lisboa

**Type** White  
**Vintage** 2018

**Climate** Atlantic

**Varieties** Vital (40%), Fernão Pires (40%) and Sauvignon Blanc (20%)

**Vinification** Grapes are hand picked, then destemmed and slightly crushed. Maceration of the skins is carried at 8-10°C in order to extract essential flavours and colour. Débourage is carried out under controlled temperature, followed by inoculation of selected yeasts. Fermentation under controlled temperature of 16°C, during approximately 15 to 20 days.

**Bottling** After ageing 5 months in steel vats.

**Colour** Citrine.

**Aroma** Fragrant and fruity.

**Tasting Notes** Fresh, well balanced acidity. Prolonged finish.

**Consumption notes** To be drunk when young (up to 4 years).

**Drinking suggestions** Should be served chilled (8-10°C). Excellent with shell fish, salads, grilled fish and white meat.

<b>Analysis</b>	Alcohol content	12,5 %
	Total acidity	5,80 g/l tartaric acid
	pH	3,39
	Sugar	<1,5 g/l

**Oenologists** Eng.º Miguel Móteo

<b>Specifications of packaging</b>	EAN bottle	0,750 l 5602507020526
	ITF case	5602507050394

<b>Palletizing Standard</b>	Nº Bottles / Case	6
	Nº Cases / Pallet	100
	Nº Rows / Pallet	4
	Nº Cases / Rows	25

**Bottle-stopper** Cork.



## Awards



Decanter World Wine  
commended – 2016  
(vintage 2015) – UK

Concurso de Vinhos de Lisboa 2017



silver  
vintage 2016



AWC Vienna 2017  
silver – vintage 2016

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