



SANGUINHAL - TOURIGA NACIONAL

2017

Classification IG Lisboa.
Type Red.
Vintage 2017.
Climate Atlantic.
Varieties Touriga Nacional.
Vinification Produced from Touriga Nacional grapes, which are completely destemmed and then undergo fermentation under controlled temperature of (25-27 °C). Post-fermentative maceration takes place during 15 days.

Bottling After 125 months of ageing in French oak barrels.

Colour Strong red.

Aroma Ripe fruit with floral notes.

Tasting Notes Smooth, young, elegant and full-bodied. Lively finish.

Consumption Notes May be drunk immediately or let it evolve in the bottle for up to 5 years.

Drinking suggestions Excellent with cheese and red meat. To be served at 16-18° C.

Analysis	Alcohol content	13,5 %
	Total acidity	5,10 g/L tartaric acid
	pH	3,78
	Sugar	< 0,6 g/L

Winemaker Eng.º Miguel Móteo

Specifications of packaging		0,750 L
	EAN bottle	560 2507 020 397
	ITF box	560 2507 050 660
	Palletizing	
	Nº Bottles / Case	6
	Standard	
Nº Cases / Pallet	100	
Nº Rows / Pallet	4	
Nº Cases / Rows	25	
Bottle-stopper	Cork	



Awards



Mundus Vini 2020
GOLD



AWC Vienna 2020
GOLD



Concours Mondial de
Bruxelles 2020
SILVER



IWSC
SILVER



Decanter
BRONZE

QUINTA
DAS
CEREJEIRAS

QUINTA
DE
S. FRANCISCO

QUINTA DO
SANGUINHAL

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