



Companhia  
Agrícola  
do  
Sanguinhal

# PENINSULA DE LISBOA ROSÉ

## 2017

**Classification** IG Lisboa

**Type** Rosé

**Vintage** 2017

**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.

<b>Analysis</b>	Alcohol content	12,5 %
	Total acidity	6,06 g/l tartaric acid
	pH	3,32
	Sugar	< 2 g/l

**Oenologists** Eng.º Miguel Móteo

<b>Specifications of packaging</b>	EAN bottle	0,750 l 5602507020717
	ITF case	15602507020714

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

**Bottle-stopper** Cork.



### Awards



AWC Vienna 2018  
silver

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