



# QTA CEREJEIRAS ROSE

## 2019

**Classification** IG Lisboa.  
**Type** Rose.  
**Vintage** 2019  
**Climate** Atlantic.  
**Varieties** Castelão and Moscatel-Graúdo.  
**Vinification** Grapes are picked by hand to preserve their characteristics. After being destemmed and gently pressed, they undergo skin maceration for 6 hours. Fermentation without the skin occurs under controlled temperature at 16° C, for 20 days.

**Bottling** Following 6 months in steel vats.

**Colour** Light salmon.

**Aroma** Very fresh and elegant, with floral characteristics, and berry fruit aromas with mint.

**Tasting Notes** Fruity, dry, with a long and vivid finish.

**Consumption Notes** Long and well balanced.

**Drinking suggestions** Excellent as aperitif. Ideal to match with paté, fish dishes, poultry and white meat. Serve at a temperature of 10-12° C.

<b>Analysis</b>	Alcohol content	12,5 %
	Total acidity	6,70 g/L tartaric acid
	pH	3,22
	Sugar	2,0 g/L

**Winemaker** Eng.º Miguel Móteo

		0,750 L
<b>Specifications of packaging</b>	EAN bottle	560 2507 0208 09
	ITF box	1 560 2507 0208
		06
<b>Palletizing Standard</b>	Nº Bottles / Case	6
	Nº Cases / Pallet	84
	Nº Rows / Pallet	7
	Nº Cases / Rows	12
	Nº of Bottles (produced)	2 666
<b>Bottle-stopper</b>	Cork stopper.	



### Awards



16,5 points - Very Good  
Revista Paixão pelo Vinho

QUINTA  
DAS  
CEREJEIRAS

QUINTA  
DE  
S. FRANCISCO

QUINTA DO  
SANGUINHAL

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