



SANGUINHAL - TOURIGA NACIONAL/ PETIT VERDOT 2016

Classification IG Lisboa.
Type Red.
Vintage 2016.
Climate Atlantic.
Varieties Touriga Nacional (60%) and Petit Verdot (40%).
Vinification The grapes of the Touriga Nacional and Petit Verdot varieties were vinified separately. After being completely destemmed, the grapes are slightly crushed and transferred into stainless steel vats where fermentation takes place, the maceration period lasting for 15 days. The must undergoes fermentation under controlled temperature at around 25-27 °C.

Bottling Following a careful analysis of the combinations of the two varieties, the selected batch ages for 10 months in French oak barrels.

Colour Intense ruby.

Aroma The combination of the two varieties gives rise to a seductive wine, with fragrances of violet from the Touriga variety, red grape from Petit Verdot combining beautifully with the vanilla notes provided by the French oak.

Tasting Notes The palate is full bodied, with soft tannins and elegant after taste.

Finish Long and smooth.

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

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

Analysis	Alcohol content	13,5 %
	Total acidity	5,00 g/L tartaric acid
	pH	3,72
	Sugar	< 2,0 g/L

Winemaker Eng.º Miguel Móteo

Specifications of packaging	EAN bottle	0,750 L	
	ITF box	560 2507 020 441	
	Palletizing	Nº Bottles / Case	6
	Standard	Nº Cases / Pallet	100
		Nº Rows / Pallet	4
Nº Cases / Rows		25	
Bottle-stopper	Cork		



Awards



Asia Wine Trophy
GOLD



Berliner Wine Trophy
SILVER



Revista de Vinho
17,5 points



Revista Paixão pelo Vinho
17,0 points



93 points

QUINTA
DAS
CEREJEIRAS

QUINTA
DE
S. FRANCISCO

QUINTA DO
SANGUINHAL

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