

# Sanguinhal-Touriga Nacional Syrah 2016

**Classification** Lisboa (Regional Wine)

**Type** Red

**Vintage** 2016

**Climate** Atlantic

**Varieties** Touriga Nacional (60%) and Syrah (40%)

**Vinification** The grapes of the Touriga Nacional and Syrah varieties were vinified separately. After being completely de-stemmed, 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** The carefully selected blend of the two varieties ages during 10 months in French oak barrels.

**Colour** Strong ruby.

**Aroma** Violet aromas from the Touriga variety combine well with the spicy notes from the Syrah variety and the vanilla aroma given by the French oak.

**Tasting Notes** Very soft in the mouth, fully bodied and elegant. Long finish.

**Consumption notes** Can be drunk immediately or left to evolve in the bottle.

**Drinking suggestions** Excellent with cheese, red meat, game and pasta. Should be served at 17-18°C.

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

**Oenologists** Eng.º Miguel Móteo

		0,750 l
<b>Specifications of packaging</b>	EAN bottle	5602507020441
	ITF case	5602507050240

<b>Palletizing Standard</b>	Nº Bottles / Case	6
	Nº Cases / Pallet	99
	Nº Rows / Pallet	9
	Nº Cases / Rows	11

**Bottle-stopper** Cork.



## Prémios 2016



Vinhos Atlânticos Revista "O Escanção"  
silver