



SÔTTAL FRISANTE ROSE

Classification IG Lisboa.

Type Rose.

Vintage 2019

Climate Atlantic.

Varieties Castelão, Aragonez and Syrah.

Vinification Grapes are hand-picked, then slightly pressed and subject to maceration of skins during 10 hours, followed by maceration without skins under controlled temperature, 16° C, for 20 days.

Bottling After ageing 5 months in steel vats.

Colour Sparkly pink.

Aroma Very fresh and elegante, with aroma of red berries, particularly strawberries and raspberries.

Tasting Notes Fruity, fresh, full-bodied.

Finish Fruity and soft, slightly sparkling, expressing elegance.

Consumption Notes Immediately or within 3 years.

Drinking suggestions Excellent as aperitif also with patés, fish, white meat and Asian food. To be served at 8-10° C.

Analysis	Alcohol content	12,0 %
	Total acidity	6,90 g/L tartaric acid
	pH	3,27
	Sugar	22,0 g/L

Winemaker Eng.º Miguel Móteo

Specifications of packaging	EAN bottle	0,750 L	560 2507 020 724	
	ITF box		1 560 2507 020 721	
	Palletizing Standard	Nº Bottles / Case	6	
	Nº Cases / Pallet	105		
	Nº Rows / Pallet	5		
	Nº Cases / Rows	21		
Bottle-stopper	Cork.			

Awards



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