



CASABEL LISBOA WHITE 2024

CLASSIFICATION |

IG Lisboa

TYPE |

White

VINTAGE |

2024

CLIMATE |

Atlantic

VARIETIES |

Fernão Pires, Vital e Sauvignon Blanc

VINIFICATION |

Grapes are hand-picked, then destemmed and slightly crushed. Maceration of the skins is carried at 8-10°C in order to extract essential flavours and colour. Débourage is carried out under controlled temperature, followed by inoculation of selected yeasts. Fermentation under controlled temperature of 16°C, during approximately 15 to 20 days.

BOTTLING | After ageing 5 months in steel vats.

COLOUR | Citrine.

AROMA | Fragrant and fruity.

TASTING NOTES |

Fresh, well balanced acidity. Prolonged finish .

CONSUMPTION NOTES | Prolonged and persistent.

DRINKING SUGGESTIONS | To be drunk when young (up to 2 years). Excellent with shellfish, salads, grilled fish and white meat . To be served at 8-10°C.

ANALYSIS |

Teor alcoólico - 12,5%

Acidez total - 5,2 g/L em ácido tartárico

pH - 3,40

Açúcar - 1,7 g/ L

Enólogo Eng.º Miguel Móteo

SPECIFICATIONS OF PACKAGING PALLETIZING STANDARD |

0,750 L

EAN garrafa | 560 2507 020 526

ITF caixa | 1 560 2507 020 547

Nº Garrafas por Caixa | 6

Nº Caixas por Paleta | 100

Nº Fiadas por Paleta | 4

Nº Caixas por Fiada | 25

BOTTLE STOPPER | Screwcap



AWC VIENNA
SEAL OF APPROVAL



DECANTER WORLD WINE
COMMENDED - 2016

Concurso de Vinhos de Lisboa 2017



PRATA - 2017



AWC VIENNA PRATA
(COLHEITA 2016)

Companhia Agrícola do Sanguinhal, Lda

Sede | Quinta das Cerejeiras - Apartado 5 | 2544-909 Bombarral Tel.: +351 262 609 190 | info@sanguinhal.pt | www.sanguinhal.pt