



# CEREJEIRAS LISBOA ROSE 2024

**CLASSIFICATION |**  
Lisboa (Regional Wine).

**TYPE |**  
ROSE

**VINTAGE |**  
2023

**CLIMATE |**  
Atlantic.

**VARIETIES |**  
Castelão, Aragonez, Touriga Nacional and Syrah.

**VINIFICATION |**  
Grapes are hand-picked, then slightly pressed and subject to maceration of skins during 12 hours, followed by maceration without skins under controlled temperature, 16°C, for 20 days .

**BOTTLING |**  
After ageing 5 months in steel vats.

**COLOUR |** Coloured pink.

**AROMA |** Very fresh and elegant aromas with predominance of red fruits (raspberries and strawberries) .

**TASTING NOTES |**  
Fresh, fruity (berries) and well balanced.

**CONSUMPTION NOTES |** Long and soft finish.

**DRINKING SUGGESTIONS |**  
To be drunk immediately or within 3 years.  
Excellent as aperitif, also with patés, oven cooked fish and white meat. To be served at 10°-12°C.

**ANALYSIS |**  
Alcohol content - 12%  
Total acidity - 6,6 g/L tartaric acid  
pH - 3, 28  
Sugar - 1,9 g/L  
Winemaker Eng.º Miguel Móteo

**SPECIFICATIONS OF PACKAGING  
PALLETIZING STANDARD |**

0,750 L  
EAN bottle | 560 2507 020 465  
ITF box | 1 560 2507 020 462  
Nº Bottles / Case | 12  
Nº Cases / Pallet | 50  
Nº Rows / Pallet | 5  
Nº Cases / Rows | 10

**BOTTLE STOPPER |** Screwcap

CEREJEIRAS  
LISBOA

ROSÉ | ROSE  
VINHO REGIONAL LISBOA  
COMANHIA AGRICOLA  
DO SANGUINHAL



SUSTAINABLY PRODUCED | FAMILY ESTATE | VEGAN FRIENDLY  
PRODUTO DE PORTUGAL



MEININGER'S INTERNATIONAL  
ROSE AWARD



ANÍBAL JOSÉ COUTINHO  
- VINHO ROSÉ DO ANO  
PARA CONSUMO DIÁRIO



FRANKFURT INTERNATIONAL  
TROPHY OURO



WINE ENTHUSIAST  
BEST BUY



MAGAZIN  
GRANDES ESCOLHAS