



CEREJEIRAS LISBOA RED 2023

CLASSIFICATION |

IG Lisboa

TYPE |

RED

VINTAGE |

2023

CLIMATE |

Atlantic

VARIETIES |

Castelão, Aragonez, Touriga Nacional and Cabernet Sauvignon

VINIFICATION |

Grapes are hand picked and fully destemmed. Then they are slightly crushed and transferred in to stainless steel vats where they undergo fermentation, under controlled temperature of (25°-27°C), during approximately 10 days.

BOTTLING | After 6 to 8 months in steel vats.

COLOUR | Lively red colour

AROMA | Fruity aroma and well structured.

TASTING NOTES |

With a soft finish, it is very easy to drink.

CONSUMPTION NOTES |

May be drunk immediately or within 4 years.

DRINKING SUGGESTIONS |

Goes very well with fish, meat and pasta. To be served at 16°-18°C.

ANALYSIS |

Alcohol content - 13%

Total acidity - 4,80 g/L tartaric acid

pH - 3,75

Sugar - 7,9 g/L

Winemaker Eng.º Miguel Móteo

SPECIFICATIONS OF PACKAGING PALLETIZING STANDARD |

| | |
|-------------------------------|--------------------|
| 0,375 L | 0,750 L |
| EAN bottle 560 2507 020 311 | 560 2507 020 304 |
| ITF box 1 560 2507 020 417 | 1 560 2507 020 301 |
| Nº Bottles / Case 12 | 12 |
| Nº Cases / Pallet 14 | 50 |
| Nº Rows / Pallet 6 | 5 |
| Nº Cases / Rows 168 | 10 |

BOTTLE STOPPER | Cork / Screwcap



AWC VIENNA
GOLD MEDAL



WESTERN GEOPARQUE
GOLDEN PREGO



PASSION FOR WINE MAGAZINE
16 POINTS



WINE ENTHUSIAST
BEST BUY



CWSA
DOUBLE GOLD

Companhia Agrícola do Sanguinhal, Lda

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