



SANGUINHAL ARINTO & CHARDONNAY 2024

CLASSIFICATION | Lisboa (Regional Wine)

TYPE | White

VINTAGE | 2024

CLIMATE | Atlantic

VARIETIES | Arinto and Chardonnay.

VINIFICATION | The grapes, which must be fully matured, are hand picked, fully destemmed, slightly crushed and immediately pressed in order to obtain a balanced and fruity must with a good acidity level. The must undergoes a partial fermentation in French oak barrels under controlled temperature of 16-18°C, during approximately 15 to 20 days.

BOTTLING | After ageing 8 months in steel vats.

COLOUR | Greenish yellow

AROMA | Mature fruit aroma, as well as vanilla aroma from the wood.

TASTING NOTES | Fruity and with good acidity on the palate, forming a fresh and balanced whole.

CONSUMPTION NOTES | Immediately or in the next 3 years.

DRINKING SUGGESTIONS | Excellent with cheese, pasta and not fat fish. To be served at 10-12°C.

ANALYSIS |
Alcohol content - 13%
Total acidity - 1 g/L tartaric acid
pH - 1
Sugar - 1 g/L
Winemaker Eng.º Miguel Móteo

SPECIFICATIONS OF PACKAGING PALLETTIZING STANDARD |

0,750 L
EAN bottle | 560 2507 020 045
ITF box | 1 560 2507 020 042
Nº Bottles / Case | 6
Nº Cases / Pallet | 100
Nº Rows / Pallet | 9
Nº Cases / Rows | 11

BOTTLE-STOPPER | Cork



TASTED BY ANDREAS LARSSON
91 PONTOS



CONCURSO
VINHOS DE LISBOA



REVISTA PAIXÃO PELO VINHO
MUITO BOM



AWC VIENNA
PRATA



100% BLIND
ANDREAS LARSSON