



# SANGUINHAL TOURIGA NACIONAL PETIT VERDOT RESERVA 2021

**CLASSIFICATION** | IG Lisboa Reserva

**TYPE** | Red

**VINTAGE** | 2021

**CLIMATE** | Atlantic

**VARIETIES** | Touriga Nacional and Petit Verdot.

**VINIFICATION** | The grapes of the Touriga Nacional and Petit Verdot varieties were vinified separately. After being completely destemmed, the grapes are slightly crushed and transferred into stainless steel vats where fermentation takes place, the maceration period lasting for 15 days. The must undergoes fermentation under controlled temperature at around 25-27°C.

**BOTTLING** | Following a careful analysis of the combinations of the two varieties, the selected batch ages for 18 months in French oak barrels.

**COLOUR** | Intense ruby.

**AROMA** | The combination of the two varieties gives rise to a seductive wine, with fragrances of violet from the Touriga variety, red grape from Petit Verdot combining beautifully with the vanilla notes provided by the French oak.

**TASTING NOTES** | The palate is full bodied, with soft tannins and elegant after taste.

**FINISH** | Long and smooth.

**CONSUMPTION NOTES** |

May be drunk immediately or let it evolve in the bottle for up to 5 years.

**DRINKING SUGGESTIONS** |

Excellent match with cheese red meat, game and pasta. To be served at 16-18°C.

**ANALYSIS** |

Alcohol content - 13,5%

Total acidity- ND g/L tartaric acid

pH - ND

Sugar - ND g/L

Winemaker Eng.º Miguel Móteo

**SPECIFICATIONS OF PACKAGING  
PALLETIZING STANDARD** |

0,750 L

EAN bottle | 560 2507 020 441

ITF box | 560 2507 050 240

Nº Bottles / Case | 6

Nº Cases / Pallet | 100

Nº Rows / Pallet | 4

Nº Cases / Rows | 25

**BOTTLE-STOPPER** | Cork



Companhia Agrícola do Sanguinhal, Lda

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