



SANGUINHAL TOURIGA NACIONAL RESERVA 2021

CLASSIFICATION | IG Lisboa Reserva

TYPE | Red

VINTAGE | 2021

CLIMATE | Atlantic

VARIETIES | Touriga Nacional.

VINIFICATION | Produced from Touriga Nacional grapes, which are completely destemmed and then undergo fermentation under controlled temperature of (25-27° C). Post fermentative maceration takes place during 15 days.

BOTTLING | After 18 months of ageing in French oak barrels.

COLOUR | Strong red.

AROMA | Ripe fruit with floral notes.

TASTING NOTES | Smooth, young, elegant and full bodied. Lively finish.

CONSUMPTION NOTES |

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

DRINKING SUGGESTIONS |

Excellent with cheese and red meat. 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 020 397
ITF box | 1 560 2507 020 394
Nº Bottles / Case | 6
Nº Cases / Pallet | 100
Nº Rows / Pallet | 4
Nº Cases / Rows | 25

BOTTLE-STOPPER | Cork



ASIA WINE CHALLENGE
2023 - GOLD



REVISTA PAIXÃO PELO VINHO
MUITO BOM



MUNDUS VINI
OURO



AWC VIENNA
OURO



CONCOURS MONDIAL
DE BRUXELLES - PRATA