



SANGUINHAL TOURIGA NACIONAL SYRAH RESERVA 2021

CLASSIFICATION | IG Lisboa Reserva

TYPE | Red

VINTAGE | 2021

CLIMATE | Atlantic

VARIETIES | Touriga Nacional and Syrah.

VINIFICATION | The grapes of the Touriga Nacional and Syrah varieties were vinified separately. After being completely destemmed, the grapes are slightly crushed and transfer red 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 | The carefully selected blend of the two varieties ages during 18 months in French oak barrels.

COLOUR | Strong ruby.

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, 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 | 1 560 2507 020 455
Nº Bottles / Case | 6
Nº Cases / Pallet | 100
Nº Rows / Pallet | 4
Nº Cases / Rows | 25

BOTTLE-STOPPER | Cork



CONCOURS MONDIAL
DE BRUXELLES - OROU



SAKURA JAPAN WOMEN'S
WINE AWARDS



100% BLIND
ANDREAS LARSSON



REVISTA PAIXÃO PELO VINHO
MUITO BOM



REVISTA DE VINHOS
BOA COMPRA