



PENÍNSULA DE LISBOA WHITE 2024

CLASSIFICATION |

Lisboa (Regional Wine).

TYPE |

White

VINTAGE |

2024

CLIMATE |

Atlantic.

VARIETIES |

Arinto (50%) and Sauvignon Blanc (50%).

VINIFICATION |

Grapes are hand-picked, then destemmed and slightly crushed. Maceration of the skins is carried at 8-10°C or 6-8 hours for a better extraction of the aromatic components. Débourage is carried out under controlled temperature, followed by inoculation of selected yeasts. Fermentation under controlled temperature of 16°C, during approximately 15 to 20 days.

BOTTLING | After ageing 5 months in steel vats.

COLOUR | Citrine.

AROMA | Intense fruity aroma, with tropical floral notes, reflecting the varieties from which this wine was made.

TASTING NOTES |

Fresh and fruity, dry and prolonged finish.

CONSUMPTION NOTES |

Extended and dry.

DRINKING SUGGESTIONS |

To be drunk when young (up to 2 years).
Excellent with shellfish, salads, grilled fish and white meat.
To be served at 10°-12° C.

ANALYSIS |

Alcohol content - 12,5%
Total acidity - 5,3 g/L tartaric acid
pH - 3,47
Sugar - 2,6 g/L
Winemaker Eng.º Miguel Móteo

SPECIFICATIONS OF PACKAGING PALLETIZING STANDARD |

0,750 L
EAN bottle | 560 2507 010 145
ITF box | 1 560 2507 010 142
Nº Bottles / Case | 6
Nº Cases / Pallet | 100
Nº Rows / Pallet | 4
Nº Cases / Rows | 25

BOTTLE STOPPER | Screwcap



AWC VIENNA
SILVER



WINE ENTHUSIAST
97 POINTS



WINE MAGAZINE
GOOD BUY



ASIA WINE TROPHY
SILVER

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