



PENÍNSULA DE LISBOA RED 2024

CLASSIFICATION |

IG Lisboa

TYPE |

Red

VINTAGE |

2024

CLIMATE |

Atlantic

VARIETIES |

Castelão 50% and Aragonez 50%

VINIFICATION |

Grapes are hand picked. They are completely destemmed and slightly crushed, then transferred to steel vats. The must undergoes fermentation under controlled temperature of (25°-27°C), during 10 days.

BOTTLING |

After 5 months of ageing in a second choice of French and American oak barrels.

COLOUR |

Strong ruby.

AROMA |

Red fruits, spices and vanilla notes.

TASTING NOTES |

Very soft in the mouth, long finish.

CONSUMPTION NOTES |

May be drunk immediately or within 5 years.

DRINKING SUGGESTIONS |

Goes very well with meat, pasta, oven cooked fish and cooked vegetables. To be served at 16°-18°C.

ANALYSIS |

Alcohol content - 13%

Total acidity - 5,6 g/L tartaric acid

pH - 3,7

Açúcar - 4,8 g/ L

Winemaker Eng.º Miguel Móteo

SPECIFICATIONS OF PACKAGING PALLETIZING STANDARD |

0,750 L

EAN bottle | 560 2507 020 373

ITF box | 1 560 2507 020 370

Nº Bottles / Case | 6

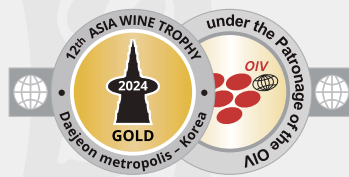
Nº Cases / Pallet | 100

Nº Rows / Pallet | 4

Nº Cases / Rows | 25

BOTTLE STOPPER |

Cork



AWC VIENNA
SEAL OF APPROVAL



AWC VIENNA
GOLD



CWSA
DOUBLE GOLD



FRANKFURT INTERNATIONAL
TROPHY GOLD



CHALLENGE DU VIN
GOLD

Companhia Agrícola do Sanguinhal, Lda

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