



Companhia
Agrícola
do
Sanguinhal

Sanguinhal Chardonnay / Arinto 2015

Classification Lisboa (Regional Wine)

Type White

Vintage 2015

Climate Mediterranean

Varieties Chardonnay (60%) and Arinto (40%)

Vinification The grapes, which must be fully matured, are hand-picked, fully destemmed, slightly crushed and immediately pressed in order to obtain a balanced and fruity must with a good acidity level. The must undergoes a partial fermentation in French oak barrels under controlled temperature of 16-18°C during 15 to 20 days.

Bottling After ageing 8 months in steel vats.

Colour Greenish yellow.

Aroma Mature fruit aroma, as well as vanilla aroma from the wood.

Tasting Notes Fruity and with good acidity on the palate, forming a fresh and balanced whole.

Consumption notes Immediately or in the next 3 years.

Drinking suggestions Very good with cheese, pasta and non fat fish.

Analysis	Alcohol content	13 %
	Total acidity	5,80 g/l tartaric acid
	pH	3,39
	Sugar	< 2 g/l

Oenologists Eng.º Miguel Móteo

Specifications of packaging		0,750 l
	EAN bottle	5602507020045
	ITF case	5602507050349

Palletizing Standard	Nº Bottles / Case	6
	Nº Cases / Pallet	99
	Nº Rows / Pallet	9
	Nº Cases / Rows	11

Bottle-stopper Cork.



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