

Companhia
Agrícola
do
Sanguinhal

Sanguinhal

Cabernet Sauvignon/Aragonez

2010

Classification Lisboa (Regional Wine)
Type Red
Vintage 2010
Climate Mediterranean
Varieties Cabernet Sauvignon (40%)and Aragonez (60%)

Vinification The grapes of the Cabernet and Aragonez varieties are vinified separately. After being completely de-stemmed, the grapes are slightly crushed and transferred into stainless steel vats where the alcoholic fermentation takes place, the maceration period lasting for fifteen days, in order to enhance the wine's colour and the structure. The must undergoes fermentation under controlled temperature at around 25-26°C.

Bottling After an accurate analysis of the different combinations of both grapes, the lot was selected and aged for 6 months in french and american oak barrels.

Colour Strong ruby.

Aroma From the combination of the grapes comes a wine with aromas of berries, combined with wood.

Tasting Notes Deep red colour, aromas of red berries and hints of pepper well combined with the wood. It is well structured, fresh and soft and has a good finish.

Consumption notes Can be drunk immediately or left to evolve in the bottle.

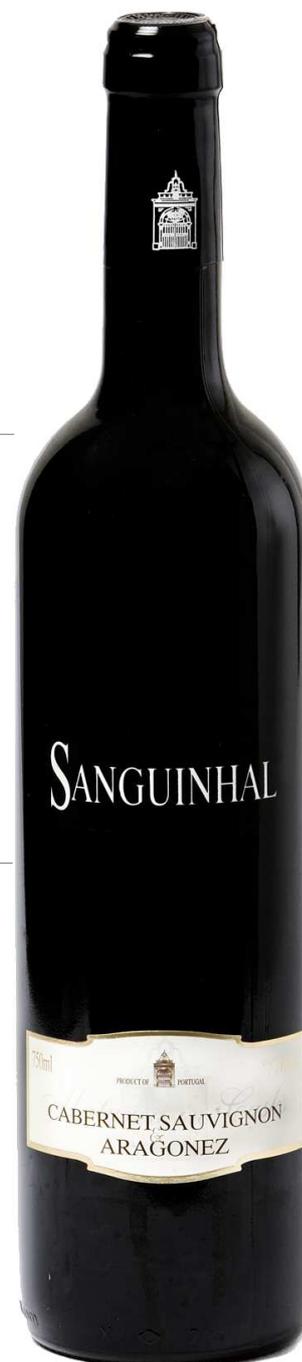
Drinking suggestions Can be drunk immediately or left to evolve for another 2/3 years. Should be served at 17/18°C. Goes very well with cheese, game and red meat.

Analysis	Alcohol content	13,5 %
	Total acidity	5,50 g/l tartaric acid
	pH	3,84
	Sugar	< 2 g/l

Oenologists Eng.º Miguel Móteo

Specifications of packaging	EAN bottle	0,750 l	5602507020434
	ITF case		5602507050233
Palletizing Standard	Nº Bottles / Case	6	
	Nº Cases / Pallet	99	
	Nº Rows / Pallet	9	
	Nº Cases / Rows	11	

Bottle-stopper Cork.



Companhia Agrícola do Sanguinhal, Lda. - Quinta das Cerejeiras – Ap. 5, 2544-909 Bombarral – PORTUGAL
Tel 262 609 190 / 8 | Fax 262 609 191 | info@vinhos-sanguinhal.pt | www.vinhos-sanguinhal.pt | facebook.com/C.A.Sanguinhal

QUINTA
DE
S. FRANCISCO

QUINTA DAS CEREJEIRAS

QUINTA DO
SANGUINHAL