



Companhia  
Agrícola  
do  
Sanguinhal

# Casabel 2013

**Classification** Lisboa (Regional Wine)

**Type** Red

**Vintage** 2013

**Climate** Mediterranean

**Varieties** Castelão (55%), Aragonez (40%) e Touriga Nacional (5%)

**Vinification** Grapes are picked by hand and fully de-stemmed. Then they are slightly crushed and transferred into stainless steel vats where they undergo fermentation at 26°-28°C during approximately 10 days.

**Bottling** After 12 months in steel vats.

**Colour** Lively red colour.

**Aroma** Fruity aroma and well structured.

**Tasting Notes** With a soft finish, it is very easy to drink.

**Consumption notes** It can be drunk now or within 2 years.

**Drinking suggestions** Goes very well with fish, meat and pasta. Should be served at 18-20°C.

<b>Analysis</b>	Alcohol content	13 %
	Total acidity	5,10 g/l tartaric acid
	pH	3,66
	Sugar	4,1 g/l

**Oenologists** Eng.º Miguel Móteo

<b>Specifications of packaging</b>		0,750 l
	EAN bottle	5602507020519
	ITF case	5602507050387

<b>Palletizing Standard</b>	Nº Bottles / Case	6
	Nº Cases / Pallet	100
	Nº Rows / Pallet	4
	Nº Cases / Rows	25

**Bottle-stopper** Cork.



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