



Companhia
Agrícola
do Sanguinhal

Casabel 2015

Classification Lisboa (Regional Wine)

Type Rosé

Vintage 2015

Climate Mediterranean

Varieties Castelão (40%), Aragonez (30%) e Syrah (30%)

Vinification Grapes are hand picked, then slightly pressed and subject to maceration of skins during 18 hours, followed by maceration without skins under controlled temperature (16° C) for 20 days.

Bottling After ageing 5 months in steel vats.

Colour Coloured pink.

Aroma Very fresh and elegant aromas with predominance of red fruits (raspberries and strawberries).

Tasting Notes Fresh, fruity (berries) and well balanced.

Consumption notes Long and soft finish.

Drinking suggestions To be drunk immediately or within 3 years.
To be served at 10-12°. Excellent as aperitif and also with patés, oven cooked fish and white meat.

Analysis	Alcohol content	13 %
	Total acidity	5,81 g/l tartaric acid
	pH	3,26
	Sugar	<2 g/l

Oenologists Eng.º Miguel Móteo

Specifications of packaging		0,750 l
	EAN bottle	5602507020618
	ITF case	5602507050448

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

Bottle-stopper Cork.



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