



Companhia
Agrícola
do
Sanguinhal

Sôttal 2015

Classification Lisboa (Regional Wine)

Type White

Vintage 2015

Climate Mediterranean

Varieties Moscatel (50%), Arinto (40%) and Vital (10%)

Vinification Grapes are picked before reaching full maturity. They are completely destemmed, then slightly crushed and promptly pressed, giving rise to a fruity, fresh and well balanced must, with good acidity level. Débourbage is carried out under controlled temperature, followed by inoculation of selected yeasts. Fermentation under controlled temperature of 16°C during approximately 20 days.

Bottling After ageing 5 months in steel vats.

Colour Pale citrine, deriving from its method of vinification.

Aroma Fresh aroma, with an appealing and fragrant aroma of Muscat grape.

Tasting Notes Fresh and light, with notes of tropical fruits. Well balanced finish for a wine with 9,5% alcohol content.

Consumption notes To be drunk when young (up to 2-3 years).

Drinking suggestions Should be served well chilled (6-8°C). Easy to drink at any time of the day, with snacks, salads, "tapas" and sea food.

Analysis	Alcohol content	9,5 %
	Total acidity	7,00 g/l tartaric acid
	pH	3,08
	Sugar	15 g/l

Oenologists Eng.º Miguel Móteo

Specifications of packaging		0,750 l
	EAN bottle	5602507010015
	ITF case	5602507050103

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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