

Sanguinhal

Touriga Nacional

2014

Classification Lisboa (Regional Wine)

Type Red

Vintage 2014

Climate Mediterranean

Varieties Touriga Nacional

Vinification Produced from Touriga Nacional grapes, which are completely destemmed and then undergo fermentation under controlled temperature of 25-26°C. Post-fermentative maceration takes place during 15 days.

Bottling Bottled after ageing for 12 months in French oak barrels.

Colour Strong red.

Aroma Ripe fruit with floral notes.

Tasting Notes Smooth, young, elegant and full-bodied. Lively finish.

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

Drinking suggestions Excellent with cheese and red meat. Should be served at 17-18°C.

Analysis	Alcohol content	13,5 %
	Total acidity	5,11 g/l tartaric acid
	pH	3,64
	Sugar	< 2 g/l

Oenologists Eng.º Miguel Móteo

Specifications of packaging		0,750 l
	EAN bottle	5602507020397
	ITF case	5602507050431

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

Bottle-stopper Cork.

