



Companhia  
Agrícola  
do  
Sanguinhal

# Casabel 2015

**Classification** Lisboa (Regional Wine)

**Type** White

**Vintage** 2015

**Climate** Mediterranean

**Varieties** Vital (40%) and Fernão Pires (60%)

**Vinification** Grapes are hand picked, then destemmed and slightly crushed. Maceration of the skins is carried at 8-10°C in order to extract essential flavours and colour. Débourbage is carried out under controlled temperature, followed by inoculation of selected yeasts. Fermentation under controlled temperature of 16°C, during approximately 15 to 20 days.

**Bottling** After ageing 5 months in steel vats.

**Colour** Citrine.

**Aroma** Fragrant and fruity.

**Tasting Notes** Fresh, well balanced acidity. Prolonged finish.

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

**Drinking suggestions** Should be served chilled (8-10°C). Excellent with shell fish, salads, grilled fish and white meat.

<b>Analysis</b>	Alcohol content	12,5 %
	Total acidity	5,00 g/l tartaric acid
	pH	3,43
	Sugar	<1,5 g/l

**Oenologists** Eng.º Miguel Móteo

<b>Specifications of packaging</b>		0,750 l
	EAN bottle	5602507020526
	ITF case	5602507050394

<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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