



QTA S. FRANCISCO ÓBIDOS WHITE

2019

Classification Lisboa (Regional Wine).
Type White.
Vintage 2019
Climate Atlantic.
Varieties Vital (85%), Fernão-Pires (5%) and Arinto (10%).
Vinification Grapes, which must be fully matured, are hand-picked. They are completely destemmed, then slightly crushed and promptly pressed, giving rise to a fruity, 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 15 to 20 days.

Bottling After ageing 6 months in steel vats.

Colour Citrine.

Aroma Delicate, with lemon notes and apple notes.

Tasting Notes Plenty of fruit on the palate. Nice, refreshing acidity on the finish to balance the wine.

Consumption Notes Extended and dry.

Drinking suggestions To be drunk immediately or within 3 years. Excellent with grilled or oven-cooked fish. To be served at 10-12° C.

Analysis	Alcohol content	13,0 %
	Total acidity	6,80 g/L tartaric acid
	pH	3,20
	Sugar	< 2,0 g/L
Winemaker	Eng.º Miguel Móteo	

Specifications of packaging	EAN bottle	0,750 L	560 2507 010 084
	ITF box		1 560 2507 010 081
	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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QUINTA
 DAS
 CEREJEIRAS

QUINTA
 DE
 S. FRANCISCO

QUINTA DO
 SANGUINHAL

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