

QTA CEREJEIRAS GR. RESERVA ÓBIDOS RED

Classification DO Óbidos

Type Red

Vintage 2014

Climate Atlantic

Varieties Castelão (40%), Touriga Nacional (30%) and Aragonez (30%)

Vinification Grapes were picked by hand, and were fermented in steel vats with partial de-

stemming, crushing, followed by smooth, skin maceration. The fermentation process develops slowly during 15 days. Subsequently, the wine ages for 6 months in new

French oak barrels and 18 months in used 300 litre french oak barrels. It ages in the bottle for 2 years before going into the market.

It is a classic traditional wine, made only in excellent vintage years. The

brand is marketed since 1926.

Bottling Bottled after ageing 24 months in french oak barrels.

Colour Ruby.

Aroma Notes of cherry jam and vanilla and slightly spicy.

Tasting Notes Deep bouquet, well combined fruit and with a persistent finish. Evolved

but still lively.

Consumption notes May be drunk immediately or within 10 years. We recommend

decantation so that the wine may breathe and release all its aroma and

flavours.

Drinking suggestions Excellent to drink with cheese and elegant meat dishes. Should be

served at a temperature of 16-18 $^{\circ}\text{C}\,.$

Analysis Alcohol content 13,5 %

Total acidity 5,57 g/l tartaric acid

pH 3,57 Sugar < 2 g/l

Oenologists Eng.º Miguel Móteo

 O,375 I
 0,750 I
 1,5 I

 EAN bottle
 5602507020250
 5602507020267
 5602507020274

 Specifications of packaging
 ITF case
 15602507050162
 15602507050056

 Palletizing
 N° Bottles / Case
 12
 6
 1

 Standard
 N° Caixas / Pallet
 99

 N° Rows / Pallet
 9

 N° Cases / Rows
 11

Bottle-stopper Cork.

Specifications of packaging EAN bottle 3 I - 5602507020625

Awards



18 points Revista de Vinhos

Companhia Agrícola do Sanguinhal, Lda. - Quinta das Cerejeiras – Ap. 5, 2544-909 Bombarral – PORTUGAL Tel 262 609 190 | info@vinhos-sanguinhal.pt | www.sanguinhal.pt | facebook.com/C.A.Sanguinhal



QUINTA DAS CEREJEIRAS

Quinta Do Sanguinhal THA AGRICOLA DO SANGUNHALL