

# QTA SANGUINHAL RESERVA ÓBIDOS RED 2014

**Classification** DO Óbidos

**Type** Red

**Vintage** 2014

**Climate** Atlantic

**Varieties** Castelão (75%), Touriga Nacional (20%), Aragonez (5%)

**Vinification** Grapes are picked by hand. Has undergone fermentation in steel vats under controlled temperature of 25-27°C, with long maceration.

**Bottling** Bottled after ageing 18 months in new and used French oak barrels. It then ages in the bottle before being placed in the market.

**Colour** Strong Ruby

**Aroma** Strong aromas of ripe fruit and hints of vanilla and dried fruit.

**Tasting Notes** Elegant and well structured. Tannins well blended with the fruit.

**Consumption notes** Now or in the next 8 years.

**Drinking suggestions** Excellent to drink with cheese, elegant meat dishes, cooked sea food. To be drunk at 16 - 18°C.

<b>Analysis</b>		
Alcohol content	13,5 %	
Total acidity	5,77 g/l tartaric acid	
pH	3,61	
Sugar	< 2 g/l	

**Oenologists** Eng.º Miguel Móteo

<b>Specifications of packaging</b>		0,750 l	1,5 l
		EAN bottle	5602507020342
ITF case	5602507050134	-	
<b>Palletizing Standard</b>	Nº Bottles / Case	6	1
	Nº Caixas / Pallet	99	-
	Nº Rows / Pallet	9	-
	Nº Cases / Rows	11	-

