



# QTA SÃO FRANCISCO ÓBIDOS RED

## 2017

**Classification** DO Óbidos.  
**Type** Red.  
**Vintage** 2017  
**Climate** Atlantic.  
**Varieties** Castelão, Aragonez and Touriga Nacional.  
**Vinification** Grapes are completely destemmed and slightly crushed, then transferred to steel vats. Fermentation under controlled temperature of (25-27 °C), during 15 days.

**Bottling** After 12 months of ageing in French and American oak barrels.

**Colour** Ruby.

**Aroma** Mix of Red fruits with chocolate notes stemming from the ageing in wood.

**Tasting Notes** Very smooth and spicy. Intense and persistent finish.

**Consumption Notes** May be drunk immediately or within 6 years.

**Drinking suggestions** Quality wine which goes very well with meat, cooked vegetables and pastas. Its slight acidity enhances its freshness, which provides a pleasant combination with fish meals any time of the year. Should be served at 18° C.

**Analysis** Alcohol content 13,5 %  
 Total acidity 6,00 g/L tartaric acid  
 pH 3,51  
 Sugar < 2,0 g/L

**Winemaker** Eng.º Miguel Móteo

		0,375 L	0,750 L	1,5 L
<b>Specifications of packaging</b>	EAN bottle	560 2507 020 380	560 2507 020 281	560 2507 020 298
	ITF box	560 2507 050 325	1 560 2507 020 288	-
	<b>Palletizing</b>			
	Nº Bottles / Case	12	6	1
	<b>Standard</b>			
	Nº Cases / Pallet	76	100	-
	Nº Rows / Pallet	4	9	-
	Nº Cases / Rows	19	11	-
<b>Bottle-stopper</b>	Cork			

### Awards



**Mundus Vini 2020  
GOLD**



**Concours Mondial de  
Bruxelles 2020  
GOLD**



**Texsom 2020  
GOLD**



**China Wine & Spirits  
Awards GOLD & BEST**



**IWSC  
94 points**



**Best Buy  
Wine Magazine**



**100% Blind –  
Andreas Larsson  
88 points**



**China Wine & Spirits Awards  
DOUBLE GOLD  
(Vintage 2016)**



**S. Francisco Int. Wine Comp EUA  
DOUBLE GOLD – 98 points  
(Vintage 2014)**



**Viniportugal  
50 Great Wines  
(Vintage 2010)**

QUINTA  
DAS  
CEREJEIRAS

QUINTA  
DE  
S. FRANCISCO

QUINTA DO  
SANGUINHAL

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