



APF GRANDE ESCOLHA ÓBIDOS 2011

CLASSIFICATION | DO Óbidos Grande Reserva

TYPE |

Red

VINTAGE |

2011

CLIMATE |

Atlantic.

VARIETIES |

Castelão (40%), Touriga Nacional (25%),
Touriga Franca (15%), Tinta-Miúda (10%)
and Carignan (10%).

VINIFICATION |

The grapes harvested and manually selected
were totally destemmed, slightly pressed and
transferred to fermenting vats.
The must undergoes fermentation in steel vats
with temperature control at around 25°-26°C.

BOTTLING |

The wine is bottled after ageing 36 months in
French oak barrels of 300L, which were previously
used for 8 months in the fermentation and ageing of
white wine. The wine was bottled in 2015 and kept
to age further in the cool cellars of Quinta do Sanguinhal.

COLOUR | Intense ruby

AROMA | Fine aroma of ripe fruit, barret toast and
spicy notes.

TASTING NOTES |

Enveloping taste, with fine and elegant tannins.

FINISH | Excellent acidity, long finish with lingering fruit.

CONSUMPTION | Gastronomic profile.

Great ageing potential.

DRINKING SUGGESTIONS | Excellent to serve with game,
roasted red meat, fatty fish and strong cheese.
To be served at 16°-18°C.

ANALYSIS |

Alcohol content - 14,0
Total acidity - 6,80 g/L tartaric acid
pH - 3,43
Sugar - < 2,0 g/L
Winemaker Eng.º Miguel Móteo

**SPECIFICATIONS OF PACKAGING
PALLETIZING STANDARD |**

0,750 L
EAN bottle | 560 2507 020 755
ITF box | 1 560 2507 020 752
Nº Bottles / Case | 3
Nº Cases / Pallet | 6
Nº Rows / Pallet | 8
Nº Cases / Rows | 8

BOTTLE STOPPER | Cork



100% BLIND
ANDREAS LARSSON
93 POINTS



WINE MAGAZINE
EXCELLENCE AWARD 18,5 POINTS
(HIGHLY RECOMMENDED)



MAGAZINE
GREAT CHOICES
18,5 POINTS



PASSION FOR WINE MAGAZINE
17,5 POINTS



WINE MAGAZINE
18,5 POINTS

Companhia Agrícola do Sanguinhal, Lda

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