



QUINTA CEREJEIRAS GRANDE RESERVA ÓBIDOS WHITE 2023

CLASSIFICATION | DO Óbidos Grande Reserva

TYPE | White

VINTAGE | 2023

CLIMATE | Atlantic

VARIETIES | Chardonnay, Arinto and Vital.

VINIFICATION | Grapes in perfect ripeness condition were hand picked into 15 Kg boxes. After 24 hours in chilling chamber at 6°C, they were totally destemmed and slightly pressed to obtain a fruity must with good acidity. The Chardonnay must (50%) was fermented in french oak and the remaining (50%) in steel vats at controlled temperature (16-18°C), during 21 days.

BOTTLING |

The wine is bottled after ageing 8 months in french oak and 4 months in steel vats.

COLOUR | Deep yellow-citrine colour.

AROMA | Elegant and complex aroma of ripe fruit and well integrated wood notes.

FINISH | Very elegant, with good acidity and freshness.

CONSUMPTION | Immediately and/or within 5 years.

DRINKING SUGGESTIONS |

Goes very well with fatty fish and soft cheese. To be served at 12-13°C.

ANALYSIS |

Alcohol content - 13%
Total acidity - 6,5 g/L tartaric acid
pH - 3,42
Sugar - 3,1 g/L
Winemaker Eng.º Miguel Móteo

**SPECIFICATIONS OF PACKAGING
PALLETIZING STANDARD** |

0,750 L	1,50 L
EAN bottle 560 2507 020 601	560 2507 010 190
ITF box 1 560 2507 020 639	
Nº Bottles / Case 6	1
Nº Cases / Pallet 84	
Nº Rows / Pallet 7	
Nº Cases / Rows 12	
Nº of Bottles (produced) 12 000	230



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CHALLENGE DU VIN
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