

QTA CEREJEIRAS G.RESERVA ÓBIDOS TINTO 2019



CLASSIFICATION | DO Óbidos Grande Reserva

TYPE | Red

VINTAGE | 2019

CLIMATE | Atlantic

CASTAS | Castelão, Touriga Nacional and Aragonez.

VINIFICATION | Grapes were picked by hand and were fermented in steel vats with partial destemming, crushing, followed by smooth, skin maceration. The fermentation proceed develops slowly during 15 days. Subsequently, the wine ages for 6 months in new French oak barrels and 18 months in used 300 liters French oak barrels. It ages in the bottle before going into the market. It is a classic traditional wine, made only in excellent years. The first vintage in the market with this label is dated from 1920.

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.

FINISH | Soft finish that still denotes some youth.

CONSUMPTION | 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. To be served at 16°-18°C

ANALYSIS |

Alcohol content - 13,5%
Total acidity - 5,4 g/L tartaric acid
pH - 3,65
Sugar - <1,5 g/L
Winemaker Eng.º Miguel Móteo

**SPECIFICATIONS OF PACKAGING
PALLETIZING STANDARD** |

0,375 L	0,750 L	1,5 L
EAN bottle 560 2507 020 250	560 2507 020 267	560 2507 020 274
ITF box 1 560 2507 050 162	1 560 2507 050 056	-
Nº Bottles / Case 12	6	1
Nº Cases / Pallet 14	66	-
Nº Rows / Pallet 5	6	-
Nº Cases / Rows 70	11	-
Nº of Bottels (produced) 1200	14 250	150

EAN Bottle | 3L - 560 2507 020 625 (55 Bottles)

BOTTLE-STOPPER | Cork.



ESCAÇÕES DE PORTUGAL
TABULADEIRA OURO



WINEENTHUSIAST
92 PONTOS



TAMBULEIRA DE OURO
92 PONTOS



100% BLIND
ANDREAS LARSSON



REVISTA DE VINHOS
ALTAMENTE RECOMENDADO

Companhia Agrícola do Sanguinhal, Lda

Sede | Quinta das Cerejeiras - Apartado 5 | 2544-909 Bombarral Tel: +351 262 609 190 | info@sanguinhal.pt | www.sanguinhal.pt