

QTA CEREJEIRAS ÓBIDOS ROSE 2023

CLASSIFICATION | DOC Óbidos

TYPE | Rose

VINTAGE | 2023

CLIMATE | Atlantic.

VARIETIES | Moscatel Galego Roxo and Castelão.

VINIFICATION | Grapes are picked by hand to preserve their characteristics. After being destemmed and gently pressed, they undergo skin maceration for 6 hours. Fermentation without the skin occurs under controlled temperature at 16°C, for 20 days.

BOTTLING | Following 6 months in steel vats.

COLOUR | Light salmon.

AROMA | Very fresh and elegant, with floral characteristics, and berry fruit aromas with mint.

TASTING NOTES | Fruity, dry, with a long and vivid finish.

CONSUMPTION NOTES | Long and well balanced.

DRINKING SUGGESTIONS | Excellent as aperitif. Ideal to match with paté, fish dishes, poultry and white meat. Serve at a temperature of 10°-12°C.

ANALYSIS |

Alcohol content - 12,5%

Total acidity - 5,70 g/L em ácido tartárico

pH - 3,41

Sugar - 1,9 g/ L

Winemaker Eng.º Miguel Móteo

SPECIFICATIONS OF PACKAGING PALLETIZING STANDARD |

0,750 L

EAN bottle | 560 2507 0208 09

ITF box | 1 560 2507 0208 06

Nº Bottles / Case | 6

Nº Cases / Pallet | 84

Nº Rows / Pallet | 7

Nº Cases / Rows | 12

Nº of Bottles (produced) | 1350

BOTTLE-STOPPER | Cork stopper.



PRÉMIOS W2024
VINHO ROSÉ DO ANO



ESCANÇÕES DE PORTUGAL
QUALIDADE DE OURO



MEININGER'S INTERNATIONAL ROSE AWARD
90 PONTOS



REVISTA GRANDES ESCOLHAS
BOA ESCOLHA

Companhia Agrícola do Sanguinhal, Lda

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