



QUINTA SÃO FRANCISCO RED 2022

CLASSIFICATION | DO Óbidos

TYPE | Red

VINTAGE | 2022

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 - 5,33 g/L em ácido tartárico
pH - 3,59
Sugar - < 2 g/L
Winemaker Eng.º Miguel Móteo

SPECIFICATIONS OF PACKAGING

PALLETIZING STANDARD |

0,750 L	1,5 L
EAN bottle 560 2507 020 281	560 2507 020 298
ITF box 1 560 2507 020 288	-
Nº Bottles / Case 6	1
Nº Cases / Pallet 100	-
Nº Rows / Pallet 9	-
Nº Cases / Rows 11	-

BOTTLE-STOPPER | Cork



BERLINER WEIN TROPHY
OURO



100% BLIND ANDREAS LARSSON
90 PONTOS



GEOPARQUE OESTE
PREGO DOURADO



REVISTA DE VINHOS
MELHOR DE PORTUGAL



CONCOURS MONDIAL
DE BRUXELLES - OURO

Companhia Agrícola do Sanguinhal, Lda

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