



QTA SANGUINHAL GRANDE ESCOLHA ÓBIDOS WHITE 2022

CLASSIFICATION | DO Óbidos Grande Reserva

TYPE | White

VINTAGE | 2022

CLIMATE | Atlantic

VARIETIES | Arinto, Vital and Viosinho.

VINIFICATION | The grapes were hand-picked into 15 kg boxes in perfect health and ripeness. After 7 days of cold skin maceration, it fermented for 18 days in temperature-controlled stainless steel vats. (16-18°C). It is then aged for 10 months in French oak barrels, with batonnage.

BOTTLING | Bottled after ageing in French oak barrels and 3 months in stainless steel vats.

COLOUR | Straw color with greenish reflections.

AROMA | Aroma of great intensity and complexity, fresh, green apple, grapefruit and slight notes of toasted bread from the barrel ageing.

TASTING | A wine with a vibrant flavor, buttery texture with citrus notes and a slight salinity.

FINISH | Excellent balance between acidity and barrel tannins.

CONSUMPTION | Immediately and or within the next 10-15 years.

DRINKING SUGGESTIONS | Great with grilled fish and seafood, lean meats and sheep's milk cheeses. Serve at a temperature of 10-12°.

ANALYSIS |
Alcohol content - 13%
Total acidity - 6,4 g/L tartaric acid
pH - 3,5
Sugar - < 1,5 g/ L
Winemaker Eng.º Miguel Móteo

SPECIFICATIONS OF PACKAGING PALLETIZING STANDARD |

0,750 L
EAN bottle | 560 2507 010 176
ITF box | 1 560 2507 010 173
Nº Bottles / Case | 6
Nº Cases / Pallet | 84
Nº Rows / Pallet | 7
Nº Cases / Rows | 12
Nº of Bottles (produced) | 2 440

