



# QTA SANGUINHAL GRANDE ESCOLHA ÓBIDOS RED 2018

**CLASSIFICATION** | DO Óbidos Grande Reserva

**TYPE** | Red

**VINTAGE** | 2018

**CLIMATE** | Atlantic

**VARIETIES** | Castelão, Touriga Nacional and Aragonez.

**VINIFICATION** | Grapes in perfect sanitary and maturation conditions, are carefully picked by hand. Fermentation was made in steel vats, with gentle and long maceration of the skins, after partial destemming. The fermentation process occurs under controlled temperature (26-27 °C) over 10 days. Bottled after 36 months of ageing in French oak barrels.

**BOTTLING** | Bottled after 36 months of ageing in new (30%) and used (70%) French oak barrels. The wine then ages in the bottle before being placed in the market.

**COLOUR** | Deep garnet-coloured.

**AROMA** | Ripe black fruits, with balsamic and spicy notes, a lightly smoky finish and tobacco from the long ageing in barrels.

**TASTING** | On the palate, it has firm tannins of good quality in balance with the acidity.

**FINISH** | Elegant and harmonious finish.

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

**DRINKING SUGGESTIONS** |  
Great with grilled meat dishes, game dishes, pasta and aged cheeses. To be served at a temperature of 16-12°.

**ANALYSIS** |  
Alcohol content - 13,5%  
Total acidity - ND g/L tartaric acid  
pH - ND  
Sugar - ND g/L  
Winemaker Eng.º Miguel Móteo

## **SPECIFICATIONS OF PACKAGING PALLETIZING STANDARD** |

0,750 L	1,5 L
EAN bottle   560 2507 020 342	560 2507 020 366
ITF box   1 560 2507 020 356	-
Nº Bottles / Case   6	1
Nº Cases / Pallet   66	-
Nº Rows / Pallet   6	-
Nº Cases / Rows   11	-



WINE ENTHUSIAST  
91 PONTOS



TASTED BY ANDREAS LARSSON  
91 PONTOS



GOLD  
BERLINER WEIN TROPHY



REVISTA  
GRANDES ESCOLHAS  
18,5 PONTOS