



Companhia  
Agrícola  
do Sanguinhal

# Quinta das Cerejeiras

## Reserva 2008

**Classification** A. O. C. Óbidos

**Type** Red

**Vintage** 2008

**Climate** Mediterranean

**Varieties** Castelão (40%), Touriga Nacional (30%) and Aragonez (30%)

**Vinification** Grapes are picked by hand. After being partially destemmed, the grapes undergo fermentation in oak vats for about 15 days. The wine ages in oak vats for 2 years and in the bottle for 2 to 3 years.  
It's a classic and traditional wine. The brand is marketed since 1926 and only in good vintage years.

**Bottling** Bottled after ageing 24 months in new oak vats.

**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.

**Consumption notes** 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, game, and elegant meat dishes. Should be served at a temperature of 16-18°C.

<b>Analysis</b>	Alcohol content	13,5 %
	Total acidity	5,60 g/l tartaric acid
	pH	3,63
	Sugar	2,6 g/l

**Oenologists** Eng.º Miguel Móteo

		0,375 l	0,750 l	1,5 l
<b>Specifications of packaging</b>	EAN bottle	5602507020250	560250720267	5602507020274
	ITF case	15602507050162	15602507050056	-
<b>Palletizing Standard</b>	Nº Bottles / Case	12	6	1
	Nº Caixas / Pallet		99	-
	Nº Rows / Pallet		9	-
	Nº Cases / Rows		11	-

**Bottle-stopper** Cork.



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S. FRANCISCO

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