



Companhia
Agrícola
do Sanguinhal

Quinta de S. Francisco

2014

Classification A.O.C. Óbidos

Type White

Vintage 2014

Climate Mediterranean

Varieties Vital (60%) Fernão Pires (20%) and Arinto (20%)

Vinification Grapes, which must be fully matured, are hand picked. They are completely destemmed, then slightly crushed and promptly pressed, giving rise to a fruity, well balanced must, with good acidity level. Débourbage is carried out under controlled temperature, followed by inoculation of selected yeasts. Fermentation under controlled temperature of 16° C, during approximately 15 to 20 days.

Bottling After ageing 6 months in steel vats.

Colour Citrine.

Aroma Delicate, with lemon notes.

Tasting Notes Plenty of fruit on the palate. Nice, refreshing acidity on the finish to balance the wine.

Consumption notes To be drunk immediately or within 3 years.

Drinking suggestions Excellent with grilled or oven-cooked fish. Should be served at a temperature of 10-12° C.

Analysis	Alcohol content	13 %
	Total acidity	5,0 g/l tartaric acid
	pH	3,42
	Sugar	< 2 g/l

Oenologists Eng.º Miguel Móteo

		0,375 l	0,750 l
Specifications of packaging	EAN bottle	5602507010077	5602507010084
	ITF case	5602507050332	5602507050080
Palletizing Standard	Nº Bottles / Case	12	6
	Nº Cases / Pallet	100	100
	Nº Rows / Pallet	4	4
	Nº Cases / Rows	25	25

Bottle-stopper Cork.



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QUINTA
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