

Quinta de S. Francisco

2013

Classification A. O. C. Óbidos

Type Red

Vintage 2013

Climate Mediterranean

Varieties Castelão (60%), Aragonez (20%), Touriga Nacional (20%)

Vinification Grapes are completely destemmed and slightly crushed, then transferred to steel vats. The must undergoes fermentation under controlled temperature of 25-28° C during 15 days.

Bottling After 10 months of ageing in French and American oak barrels.

Colour Ruby.

Aroma Red brewed 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	5,43 g/l tartaric acid
	pH	3,67
	Sugar	<2 g/l

Oenologists Eng.º Miguel Móteo

		0,375 l	0,750 l	1,5 l
Specifications of packaging	EAN bottle	5602507020380	5602507020281	5602507020298
	ITF case	5602500750332	5602507050042	-
Palletizing Standard	Nº Bottles / Case	12	6	1
	Nº Caixas / Pallet	100	99	-
	Nº Rows / Pallet	4	9	-
	Nº Cases / Rows	25	11	-
Bottle-stopper		Cork.		

