



QTA CEREJEIRAS AGUARDENTE RESERVA 1980

Type	Aguardente Vínica Velha (Wine Spirit).
Vintage	1980.
Climate	Atlantic.
Varieties	Boal Alicante and Malvasia Rei.
Wine-making Process	Wines used to obtain this excellent wine Spirits have low alcohol content and high total acidity. Distillation is made immediately after the end of fermentation, without adding any sulphur dioxide. Following distillation, the Spirits age in French oak casks and during the ageing process they are slowly diluted until alcohol concentration drops to about 40%.

Colour	Dark Caramel.
Aroma	Powerful notes of Smoke and wood, with hints of tobacco and dried fruits.
Tasting	Great complexity with long and persistente finish.
Consumption	Immediate.
Drinking suggestions	To be served at the end of a good meal as a good digestive, with a cup of coffee and a nice cigar.

Analysis	Alcohol content	40,0 %
	Methanol	0,72 g/L
	High alcohols	3,48 g/L

Winemaker Eng.º Miguel Móteo

		0,700 L
Especificações da embalagem	EAN Bottle	560 2507 040 043
	ITF Box	1 560 2507 040 064
Paletização Standard	Nº Bottles / Box	1
	Nº Boxes / Pallet	-
	Nº Rows / Pallet	-
	Nº Boxes / Row	-
Sealing	Cork Stopper (BarTop)	



QUINTA
DAS
CEREJEIRAS

QUINTA
DE
S. FRANCISCO

QUINTA DO
SANGUINHAL

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