

COMPANHIA AGRICOLA DO SANGUINHAL

Established in the 1920s by Abel Pereira da Fonseca to administer the properties he already owned in the region. The company is still in the hands of the Pereira da Fonseca family who have renewed and expanded the business over the years, and now comprises 100 hectares over three estates: Quinta das Cerejeiras, Quinta do Sanguinhal and Quinta de São Francisco. The Quinta das Cerejeiras estate produces red and white DOC Óbidos wines, the most famous of which is the Reserva – one of the oldest Portuguese wines.



QUINTA DAS CEREJEIRAS, RESERVA 2004 ÓBIDOS

Assembled from 40% Castelão, 30% Touriga Nacional and 30% Tinta Roriz, this traditional-style wine is aged for 24 months in French oak and has a ruby brown hue. The aroma is reminiscent of cherry jam and vanilla. The rather polished palate has a good balance of fruit, oak and acidity. Soft and velvety throughout, this wine should be decanted to release its full potential.

Usual Price £24.95

Promo Price £21.95