



CANTANHEDE

WINE TYPE: White wine

GRAPE VARIETIES: 60% Maria-Gomes + 20% Bical + 20% Arinto

WINEMAKER: Osvaldo Amado

APPEARANCE: Crystalline.

COLOUR: Defined lemon colour.

FLAVOUR: Fruity, young with citrus nuances.

TASTE: Fruity, fresh and harmonious.

WINEMAKING PROCESS: Total destemming, soft pressing, natural static clarification and alcoholic fermentation at 16°C.

AGEING: A minimum of 1 month in bottle.

LONGEVITY: Up to 12 months.

SERVING SUGGESTIONS: Ideal for leisure times. It goes well with light cold meat, stewed or grilled white meat, roasted fish and shellfish. Drink at 6/8°C.

ANALYTICAL PARAMETERS:

Alcoholic level: 12.0%

pH: 3.35

Total acidity: 5.3 g/l

Total sugars: 2.7 g/l



Bottle size (ml)	EAN-13 code of the bottle	Number of bottles per case	Dimensions of the case (m) (L x W x H)	Volume of the case (m3)	Gross weight of the case (kg)	ITF-14 code of the case	Number of cases per pallet	G. weight of the pallet (Kg)	Height of the pallet (m)
750	5601271087100	6	0.24 x 0.16 x 0.307	0.012	7.50	65601271087102	25 x 4 = 100	775	1.40

Ingestion by pregnant women and groups allergic to sulphites is not advisable. The minimum legal drinking age must be respected.



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