



# CANTANHEDE

**WINE TYPE:** Red wine

**GRAPE VARIETIES:** 60% Baga + 20% Aragonez + 10% Touriga-Nacional + 10% Castelão

**WINEMAKER:** Osvaldo Amado

**APPEARANCE:** Limpid.

**COLOUR:** Defined ruby colour.

**FLAVOUR:** Predominant nose of red fruit and well-ripe forest fruit.

**TASTE:** Fruity, smooth, elegant with a distinct persistence.

**WINEMAKING PROCESS:** Total destemming, extended skin maceration, and alcoholic fermentation at 28°C.

**AGEING:** A minimum of 2 months in bottle.

**LONGEVITY:** 3 to 5 years.

**SERVING SUGGESTIONS:** It goes well with delicacies from the Mediterranean, Asiatic, Indian and African cuisine.

## ANALYTICAL PARAMETERS:

**Alcoholic level:** 13.0%

**pH:** 3.45

**Total acidity:** 5.7 g/l

**Total sugars:** <5.0 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 (m <sup>3</sup> )	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	5601271185004	6	0.24 x 0.16 x 0.307	0.0118	7.50	6560127185006	25 x 4 = 100	775	1.45

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



**Adega Cooperativa de Cantanhede, CRL**  
Rua Eng.º Amaro da Costa, 117  
Apartado 1004  
3061-909 Cantanhede  
PORTUGAL

Tel.: +351 231 419 540  
FAX: +351 231 420 768  
geral@cantanhede.com  
www.cantanhede.com



Agosto 2020  
MOD. 017/3