



# CONDE DE CANTANHEDE

Seleção do Enólogo 2019

**CLASSIFICATION:** D.O.C.

**REGION:** Bairrada

**WINE TYPE:** Rosé

**GRAPE VARIETIES:** 100% Baga

**WINEMAKER:** Osvaldo Amado

**APPEARANCE:** Crystalline

**COLOUR:** Defined pink colour.

**AROMA:** Intense nose of fresh red fruit with a predominance of strawberry and redcurrant.

**TASTE:** Fruity, fresh, elegant and harmonious.

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

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

**LONGEVITY:** 18 to 24 months.

**SERVING SUGGESTIONS:** It goes well with pasta, boiled or grilled fish, shellfish, grilled white meat and soft cheeses or during leisure times. Drink at 8°C.

## ANALYTICAL PARAMETERS:

**Alcoholic level:** 12.5%

**pH:** 3.30

**Total acidity:** 5.5 g/l

**Total sugars:** 6.0 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 (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	5601271038157	6	0.235 x 0.156 x 0.322	0.0118	7.50	65601271038159	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



August 2020  
MOD. 017/3