



CONDE DE CANTANHEDE

Seleção do Enólogo 2017

CLASSIFICATION: D.O.C.

REGION: Bairrada

WINE TYPE: Red wine

GRAPE VARIETIES: 50% Baga, 30% Aragonez and 20% Touriga-Nacional

WINEMAKER: Osvaldo Amado

APPEARANCE: Limpid

COLOUR: Intense

AROMA: Intense nose of well-ripe red fruit, jam of the same, cassis fruit and light empyreumatic and balsamic notes.

TASTE: Soft fruity red wine, well-structured and with a long finish.

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

AGEING: 6 months in French oak barrels and a minimum of 2 months in bottle.

LONGEVITY: 5 to 7 years.

SERVING SUGGESTIONS: It goes well with fish baked in the oven, stewed or grilled meat, game and ripened cheeses.

ANALYTICAL PARAMETERS:

Alcoholic level: 13.0%

pH: 3.50

Total acidity: 5.50 g/l

Total sugars: 8.0 g/l

AWARDS:



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	5601271038126	6	0.235 x 0.156 x 0.322	0.0118	7.50	65601271038128	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.



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