



CONDE DE CANTANHEDE

Reserva 2017

CLASSIFICATION: D.O.C.

REGION: Bairrada

WINE TYPE: White wine

GRAPE VARIETY: 100% Arinto

WINEMAKER: Osvaldo Amado

APPEARANCE: Crystalline

COLOUR: An intense lemon colour with some green tones.

AROMA: Predominant notes of citrus fruit and white pulp fruit, with toasted cereal and exotic nuances.

TASTE: Fruity, fresh, elegant and harmonious.

WINEMAKING PROCESS: Total destemming, skin maceration, soft pressing and alcoholic fermentation at 16°C.

AGEING: 50% of this wine fermented in French oak barrels.

LONGEVITY: 3 to 5 years.

SERVING SUGGESTIONS: It goes well with Mediterranean cuisine based on fish, white meat, light cold meat and soft cheeses. Drink at 8°C.

ANALYTICAL PARAMETERS:

Alcoholic level: 13.5%

pH: 3.20

Total acidity: 6.4 g/l

Total sugars: < 5 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	5601271034500	6	0.24 x 0.165 x 0.32	0.0126	8.250	65601271034502	21 x 4 = 84	720	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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