



CONDE DE CANTANHEDE

Blanc de Blancs Brut

CLASSIFICATION: Protected Geographical Indication

REGION: Beira Atlântico

WINE TYPE: “Blanc de Blancs” white sparkling wine

GRAPE VARIETES: 60% Bical + 40% Arinto

WINEMAKER: Osvaldo Amado

APPEARANCE: Citrus, defined and persistent bubble.

COLOUR: Defined lemon colour

FLAVOUR: Young with dried fruit and toasted nuances.

TASTE: Fruity, fresh with a crunchy mousse and a good persistence.

WINEMAKING PROCESS: Total destemming, soft pressing, natural static decantation. Alcoholic fermentation at 18°C, followed by a second fermentation in bottle (classic method).

AGEING: A minimum of 9 months on lees and 1 month after the *dégorgement*.

LONGEVITY: 18 to 24 months.

SERVING SUGGESTIONS: Ideal for leisure time. It goes well with delicacies based on fish, grilled white meat and desserts.

ANALYTICAL PARAMETERS:

Alcoholic level: 12.5%

pH: 3.30

Total acidity: 6.0 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 (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	560 1271 097 000	6	0.265 x 0.18 x 0.33	0.016	9.50	6 560 1271 090 002	19 x 4 = 76	750	1.50

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



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