



CONDE DE CANTANHEDE

Aguardente Vinica Velha

REGION: Bairrada

SPIRIT TYPE: Old wine spirit

WINEMAKER: Osvaldo Amado

APPEARANCE: Crystalline

COLOUR: Intense topaz with slightly greenish tones.

AROMA: Intensely fruity, it reveals nuances of exotic wood and dried fruit.

TASTE: Fruity with a smooth beginning followed by notes of complexity, fruit of maturation in distinct wood.

MAKING PROCESS: Distillation of wines from the Bairrada region specifically fermented for distillation and posterior ageing.

AGEING: More than 8 years in big capacity tuns.

SERVING SUGGESTIONS: As a digestive or in leisure moments to accompany chocolates and dried fruit.

ANALYTICAL PARAMETERS:

Alcoholic level: 37.5%



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)
700	5601271051033	1	0.092 x 0.092 x 0.226	0.002	1.30	----	---	---	---
700	5601271051033	6	0.29 x 0.20 x 0.24	0.014	7.90	65601271051035	12 x 5 = 60	500	1.40

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



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