



CONDE DE CANTANHEDE

Reserva dos Sócios

CLASSIFICATION: D.O.C.

REGION: Bairrada

WINE TYPE: Fortified red wine

GRAPE VARIETIES: 60% Baga + 20% Tinta-Roriz + 10% Jaen + 10% Touriga-Nacional

WINEMAKER: Osvaldo Amado

APPEARANCE: Crystalline.

COLOUR: Ruby with orange tones.

FLAVOUR: Remarkable aromatic intensity with a predominance of dried fruit and exotic wood and nuances of candied fruit.

TASTE: Fruity, unctuous, fresh and very elegant.

WINEMAKING PROCESS: Classic process of fortified wines. Total destemming and fermentation at 28°C.

AGEING: A minimum of 24 months in old wooden containers of small and medium size.

LONGEVITY: Over 15 years.

SERVING SUGGESTIONS: Ideal in leisure times as an appetizer or to accompany various desserts.

ANALYTICAL PARAMETERS:

Alcoholic level: 17.5%

Baumé: 4.5

Total acidity: 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 (m ³)	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	5601271070508	6	0.248 x 0.168 x 0.288	0.012	7.5	65601271070500	25 x 4 = 100	775	1.30

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

Company certified according to the standards:



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