

# DA PIPA

**WINE TYPE:** White wine

**GRAPE VARIETIES:** 80% Maria-Gomes + 20% Bical

**WINEMAKER:** Osvaldo Amado

**APPEARANCE:** Crystalline.

**COLOUR:** Defined lemon colour.

**FLAVOUR:** Fruity, young with citrus nuances.

**TASTE:** Fruity, fresh and harmonious.

**WINEMAKING PROCESS:** Total destemming, soft pressing, natural static clarification and alcoholic fermentation at 16°C.

**AGEING:** A minimum of 1 month in bottle.

**LONGEVITY:** Up to 12 months.

**SERVING SUGGESTIONS:** Ideal for leisure times. It goes well with light cold meat, stewed or grilled white meat, roasted fish and shellfish. Drink at 6/8°C.

## ANALYTICAL PARAMETERS:

**Alcoholic level:** 11.5%

**pH:** 3.35

**Total acidity:** 5.3 g/l

**Total sugars:** 2.7 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	5601271005203	6	0.235 x 0.156 x 0.322	0.0118	7.5	65601271005205	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.*



**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 by the Standards:**



August 2021  
MOD. 017/3