



DaPipa

Baga – Reserva 2015

CLASSIFICATION: D.O.C.

REGION: Bairrada

WINE TYPE: Red wine

GRAPE VARIETY: 100% Baga

WINEMAKER: Osvaldo Amado

APPEARANCE: Limpid, crystalline

COLOUR: Defined grenade

AROMA: A predominance of ripe red pulp fruit and jam of the same. It presents toasted and mocha nuances.

TASTE: Fruity, smooth, elegant. On the palate, it reveals a great volume and a long finish.

WINEMAKING PROCESS: Total destemming, alcoholic fermentation at 28°C and a soft and extended maceration.

AGEING: 9 months in French oak barrels and a minimum of 3 months after bottling.

LONGEVITY: 5 to 7 years.

SERVING SUGGESTIONS: It goes well with roasted or stewed red meat, game and semi-cured cheeses. Drink at 18°C.

ANALYTICAL PARAMETERS:

Alcoholic Level: 13.5%

pH: 3.40

Total acidity: 6.0 g/l

Total sugars: ≤5.0 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	5601271038706	6	0.24 x 0.165 x 0.32	0.0126	8.25	65601271038708	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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