

COLINAS DE ANÇÃ

Baga – Rosé Bruto

CLASSIFICATION: Protected Geographical Indication

REGION: Beira Atlântico

WINE TYPE: Rosé sparkling wine

GRAPE VARIETY: 100% Baga

WINEMAKER: Osvaldo Amado

APPEARANCE: Crystalline with fine bubbles and gas release.

COLOUR: Defined pink colour.

FLAVOUR: Intense nose of fresh red fruit and jam of the same.

TASTE: Fruity, a moderate freshness and a nice volume in the mouth followed by an elegant mousse and a remarkable persistence.

WINEMAKING PROCESS: Total destemming, soft pressing, natural static decantation. Alcoholic fermentation at 18°C, followed by a second fermentation in bottle (classic method). Only 40% of the free-run juice was used.

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

LONGEVITY: 18 to 24 months.

SERVING SUGGESTIONS: In leisure times, with various appetizers, fine pastries and natural fruit.

ANALYTICAL PARAMETERS:

Alcoholic level: 12.5%

pH: 3.25

Total acidity: 6.8 g/L

Total sugars: 7.0 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	5601271090933	6	0.265 x 0.18 x 0.33	0.016	9.50	65601271090935	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.



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



Julho 2020
MOD. 017/3