

MONTARRO

VINHO FRISANTE

Tinto

WINE TYPE: Red aerated semi-sparkling wine.

GRAPE VARIETIES: 70% Baga, 20% Aragonez, 8% Castelão and 2% Touriga-Nacional

WINEMAKER: Osvaldo Amado

APPEARANCE: Limpid.

COLOUR: Defined ruby colour.

FLAVOUR: A predominance of red fruit and jam nuances of the same.

TASTE: Fruity, smooth, elegant and with a long finish.

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

AGEING: A minimum of 2 months in bottle.

LONGEVITY: 6 to 12 months.

SERVING SUGGESTIONS: It goes well with delicacies from the Mediterranean, Asiatic, Indian and African cuisine.

ANALYTICAL PARAMETERS:

Alcoholic level: 11.5%

pH: 3.50

Total acidity: 5.6 g/l

Total sugars: <8.0 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 (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	5601271233200	6	0.235 x 0.156 x 0.322	0.0118	7.50	65601271233202	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.



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