

# Pedro Teixeira

HERÓI BANDEIRANTE

## Prestige 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.

**AROMA:** 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



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	5601271094023	6	0.265 x 0.18 x 0.33	0.016	9.50	65601271094025	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.*



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