



**FORAL**  
DE  
CANTANHEDE

Gold Edition

2011

**CLASSIFICATION:** D.O.C.

**REGION:** Bairrada

**WINE TYPE:** Red wine

**GRAPE VARIETY:** 100% Baga

**WINEMAKER:** Osvaldo Amado

**ASPECT:** Limpid

**COLOUR:** An intense grenade colour.

**FLAVOUR:** Intense and predominant in notes of complexity. Well ripe red fruits, spices and toast notes are in harmony.

**TASTE:** Intense and complex, it reveals a distinct volume in the mouth, is elegant, voluminous, harmonious and with a long finish.

**WINEMAKING PROCESS:** Total destemming, soft skin maceration, alcoholic fermentation at 26°C. 30 days of cuvaison.

**MATURATION:** 24 months in French oak barrels, 75% of which new with customised toast and 25% of second use.

**LONGEVITY:** > 20 years.

**SERVING SUGGESTIONS:** Excellent with delicacies based on grilled red meats or with sauces, fur or feathers game and also well-structured cheeses. Drink at 18°C.

**ANALYTICAL PARAMETERS:**

**Alcoholic level:** 14.5 %

**pH:** 3.40

**Total acidity:** 6.00 g/l

**Total sugars:** 0.7 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	5601271037006	1	0.112 x 0.11 x 0.353	0.0045	2.50	---	23 X 10 = 230	600	1.30
750	5601271037006	6	0.33 x 0.237 x 0.37	0.0289	15.00	65601271037008	10 x 3 = 30	475	1.30

*Ingestion by pregnant women and groups intolerant to sulphites is not advisable. Consumption forbidden to children under 16 years old.*



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**Company certified according to the standards:**  
IFS FOOD 6.1  
NP EN ISO 9001

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