



DOM LOPO

WINE TYPE: White wine

GRAPE VARIETIES: 80% Maria-Gomes + 20% Bical

WINEMAKER: Osvaldo Amado

APPEARANCE: Crystalline.

COLOUR: Defined lemon colour.

AROMA: Fruity, young with citrus nuances.

TASTE: Fruity, fresh and harmonious.

WINEMAKING PROCESS: Total destemming, soft pressing, natural static clarification and alcoholic fermentation at 16°C.

AGEING: A minimum of 1 month in bottle.

LONGEVITY: Up to 12 months.

SERVING SUGGESTIONS: Ideal for leisure times. It goes well with light cold meat, stewed or grilled white meat, roasted fish and shellfish. Drink at 6/8°C.

ANALYTICAL PARAMETERS:

Alcoholic level: 11.5%

pH: 3.35

Total acidity: 5.3 g/l

Total sugars: 2.7 g/l



Bottle size (ml)	EAN-13 code of the bottle	Number of bottles per case	Dimensions of the case (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	5601271088022	6	0,235 x 0,156 x 0,322	0.0118	7.50	65601271088024	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.



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



August 2020
MOD. 017/3