



DOM LOPO

WINE TYPE: Rosé wine

GRAPE VARIETIES: 100% Baga

WINEMAKER: Osvaldo Amado

APPEARANCE: Crystalline.

COLOUR: Attenuated pink colour.

AROMA: Intense nose of fresh red fruit with a predominance of strawberry and redcurrant.

TASTE: Fruity, fresh, elegant and harmonious.

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

AGEING: A minimum of 2 months in the bottle.

LONGEVITY: up to 12 months.

SERVING SUGGESTIONS: Ideal for leisure times, it goes well with pasta, boiled or grilled fish, seafood, grilled white meats and soft cheeses. Drink at 6/8° C.

ANALYTICAL PARAMETERS:

Alcoholic level: 11.5%

pH: 3.35

Total acidity: 5.3 g/l

Total sugars: 10.0 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	5601271088039	6	0.235 x 0.156 x 0.322	0.0118	7.50	65601271088031	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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