



# DOM LOPO

Colheita Seleccionada 2017

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

**REGION:** Bairrada

**WINE TYPE:** Red wine

**GRAPE VARIETIES:** 50% Baga, 30% Aragonez and 20% Touriga-Nacional

**WINEMAKER:** Osvaldo Amado

**APPEARANCE:** Limpid

**COLOUR:** Intense

**AROMA:** Intense nose of well-ripe red fruit, jam of the same, cassis fruit and light empyreumatic and balsamic notes.

**TASTE:** Soft fruity red wine, well-structured and with a long finish.

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

**AGEING:** 6 months in French oak barrels and a minimum of 2 months in bottle.

**LONGEVITY:** 5 to 7 years.

**SERVING SUGGESTIONS:** It goes well with fish baked in the oven, stewed or grilled meat, game and ripened cheeses.

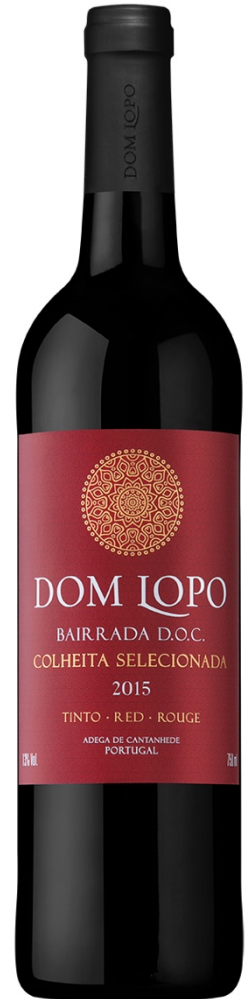
## ANALYTICAL PARAMETERS:

**Alcoholic level:** 13.0%

**pH:** 3.50

**Total acidity:** 5.50 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	5601271044011	6	0,235 x 0,156 x 0,322	0.0118	7.50	15601271044013	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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