



# DOM LOPO

Reserva

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

**REGION:** Bairrada

**WINE TYPE:** White wine

**GRAPE VARIETY:** 100% Bical

**WINEMAKER:** Osvaldo Amado

**APPEARANCE:** Crystalline

**COLOUR:** A defined lemon colour

**AROMA:** Predominant floral notes, with fruity nuances, dried fruit and toasted cereal.

**TASTE:** Fresh, elegant, harmonious and a distinct persistence.

**WINEMAKING PROCESS:** Total destemming, skin maceration, soft pressing and alcoholic fermentation at 16°C.

**AGEING:** A minimum of 3 months in bottle.

**LONGEVITY:** 3 to 5 years.

**SERVING SUGGESTIONS:** It goes well with Mediterranean cuisine based on fish, white meat, light cold meat and soft cheeses. Drink at 8°C.

## ANALYTICAL PARAMETERS:

**Alcoholic level:** 13.5%

**pH:** 3.25

**Total acidity:** 5.6 g/l

**Total sugars:** < 4.0 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	5601271044059	6	0.24 x 0.165 x 0.32	0.0126	8.250	65601271044051	21 x 4 = 84	720	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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