



# DOM LOPO

Reserva

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

**REGION:** Bairrada

**WINE TYPE:** Red wine

**GRAPE VARIETY:** 100% Baga

**WINEMAKER:** Osvaldo Amado

**APPEARANCE:** Limpid, crystalline

**COLOUR:** Defined grenade

**AROMA:** A predominance of ripe red pulp fruit and jam of the same. It presents toasted and mocha nuances.

**TASTE:** Fruity, smooth, elegant. On the palate, it reveals a great volume and a long finish.

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

**AGEING:** 9 months in French oak barrels and a minimum of 3 months after bottling.

**LONGEVITY:** 5 to 7 years.

**SERVING SUGGESTIONS:** It goes well with roasted or stewed red meat, game and semi-cured cheeses. Drink at 18°C.

## ANALYTICAL PARAMETERS:

**Alcoholic Level:** 13.5%

**pH:** 3.40

**Total acidity:** 6.0 g/l

**Total sugars:** ≤5.0 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	0.24 x 0.165 x 0.32	0.0126	8.250	65601271044013	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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