



DOM LOPO

Blanc de Noirs Brut

CLASSIFICATION: Protected Geographical Indication

REGION: Beira Atlântico

WINE TYPE: “Blanc de Noirs” white sparkling wine

GRAPE VARIETY: 100% Baga

WINEMAKER: Osvaldo Amado

APPEARANCE: Crystalline with a very fine and persistent bubble.

COLOUR: Defined amber colour.

AROMA: Marmalade, jam of red fruit, cassis and sugar cane molasses.

TASTE: Fruity with an elegant mousse, a moderate freshness and a long persistence.

WINEMAKING PROCESS: Total destemming, soft pressing, natural static decantation. Alcoholic fermentation at 18°C, followed by a second fermentation in bottle (classic method). Only 30% of the free-run juice was used.

AGEING: A minimum of 9 months on lees and 1 month after the *dégorgement*.

LONGEVITY: 24 months.

SERVING SUGGESTIONS: In leisure times; accompanying soft dishes from the Mediterranean cuisine based on fish and white meat; and also non-spicy delicacies from the Indian, Chinese and African cuisine; desserts based on egg sweets.

ANALYTICAL PARAMETERS:

Alcoholic level: 12.5%

pH: 3.35

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	5601271097017	6	0.265 x 0.18 x 0.33	0.016	9.50	65601271097019	19 x 4 = 76	750	1.50

Ingestion by pregnant women and groups allergic to sulphites is not advisable. The minimum legal drinking age must be respected.



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