



CANTANHEDE

Reserva 2016

CLASSIFICATION: Protected Geographical Indication

REGION: Beira Atlântico

WINE TYPE: Red wine

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

WINEMAKER: Osvaldo Amado

APPEARANCE: Limpid

COLOUR: Intense

FLAVOUR: 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: 5.8 g/l

Total sugars: 8.0 g/l



| Bottle size (ml) | EAN-13 code of the | Number of bottles per case | Dimensions of the case (m) (L) | Volume of the case | 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 |
|------------------|--------------------|----------------------------|--------------------------------|--------------------|-------------------------------|-------------------------|----------------------------|------------------------------|----------------------|
| 750 | 5601271085441 | 6 | 0,235 x 0,156 x 0,322 | 0,0118 | 7,5 | 65601271085443 | 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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