



CONDE DE CANTANHEDE

Grande Reserva 2015

CLASSIFICATION: D.O.C.

REGION: Bairrada

WINE TYPE: White wine

GRAPE VARIETY: 100% Arinto

WINEMAKER: Osvaldo Amado

APPEARANCE: Crystalline

COLOUR: Marked straw colour.

AROMA: Jam nuances of white pulp fruit and exotic fruit. Intense notes of oatmeal, vanilla, toasted cereal and soft caramel.

TASTE: Complex with an extraordinary volume in the palate, unctuous and with a long finish.

WINEMAKING PROCESS: Total destemming, natural static defecation. 50% of the batch fermented in new French oak barrels with slight toast and the rest in stainless steel vats.

AGEING: 12 months in barrel and a minimum of 6 months in bottle.

LONGEVITY: 5 to 7 years.

SERVING SUGGESTIONS: It goes well with spicy cold meat, baked fish in oven, roasted or stewed white and red meat and also cheeses of medium structure.

ANALYTICAL PARAMETERS:

Alcoholic level: 13.5%

pH: 3.3

Total acidity: 6.4 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 (m ³)	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	5601271034609	1	0.112 x 0.11 x 0.353	0.0045	1.85	----	23 x 10 = 230	450	1.00
750	5601271034609	6	0.33 x 0.237 x 0.37	0.0289	11.8	65601271034601	10 x 3 = 30	380	1.30

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



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