



CONDE DE CANTANHEDE

Grande Reserva 2013

CLASSIFICATION: D.O.C.

REGION: Bairrada

WINE TYPE: Red wine

GRAPE VARIETIES: 50% Baga and 50% Touriga-Nacional.

WINEMAKER: Osvaldo Amado

APPEARANCE: Limpid.

COLOUR: Intense grenade colour with slight violaceous tones.

AROMA: Complex and elegant it presents nobility and distinction, fruit of the long months of maturation in French oak barrel and in bottle.

TASTE: Fruity, smooth, well-balanced and harmonious.

WINEMAKING PROCESS: Crushing with total destemming, soft and extended pelicular maceration. Alcoholic fermentation at 28°C.

AGEING: 12 months in soft toasted French oak barrels.

LONGEVITY: 7 to 10 years.

SERVING SUGGESTIONS: It goes well with stewed or grilled red meat, fur or feathers game and cured cheeses.

ANALYTICAL PARAMETERS:

Alcoholic level: 14.5%

pH: 3.45

Total acidity: 5.8 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	5601271038140	1	0.112 x 0.11 x 0.353	0.0045	1.85	----	23 x 10 = 230	450	1.00
750	5601271038140	6	0.33 x 0.237 x 0.37	0.0289	11.8	65601271038142	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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