

CHÃO DO CONDE

Privado 2021

CLASSIFICATION: Protected Geographical Indication

REGION: Beira Atlântico

WINE TYPE: White

GRAPE VARIETIES: Bical, Arinto, Maria-Gomes and Cercial.

WINEMAKER: Osvaldo Amado

APPEARANCE: Crystalline.

COLOUR: Defined lemon colour with slight green tones.

FLAVOUR: Fruity with a predominance of floral and citrus fruit notes, as well as stone and white fruit.

TASTE: Fruity, fresh, harmonious with a remarkable finish.

WINEMAKING PROCESS: Total destemming, soft pressing and alcoholic fermentation at 16°C.

MATURATION: A minimum of 2 months in bottle.

LONGEVITY: 18 to 24 months.

SERVING SUGGESTIONS: It goes well delicacies from the Mediterranean, Asian, African and Indian cuisine.

ANALYTICAL PARAMETERS:

Alcoholic level: 12.0%

pH: 3.35%

Total acidity: 6.0 g/l

Total sugars: < 4.0 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	5601271004909	6	0.235 x 0.156 x 0.322	0.0118	7.50	65601271004901	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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