

CHÃO DO CONDE

Privado 2020

CLASSIFICATION: Protected Geographical Indication

REGION: Beira Atlântico

WINE TYPE: Red

GRAPE VARIETIES: Baga, Touriga-Nacional, Castelão e Syrah.

WINEMAKER: Osvaldo Amado

APPEARANCE: Limpid.

COLOUR: Intense.

FLAVOUR: Intense fruity nose with predominant notes of fresh red fruit, dried fruit and slight spicy notes.

TASTE: Fruity, elegant, well-structured and a silky finish.

WINEMAKING PROCESS: Total destemming, extended skin maceration and alcoholic fermentation at 28°C.

MATURATION: A minimum of 2 months in bottle.

LONGEVITY: 3 to 5 years.

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

ANALYTICAL PARAMETERS:

Alcoholic level: 13.0%

pH: 3.60

Total acidity: 5.7 g/l

Total sugars: 7.0 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	5601271004916	6	0.235 x 0.156 x 0.322	0.0118	7.50	65601271004918	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.



Adega Cooperativa de Cantanhede, CRL
Rua Eng.º Amaro da Costa, 117
Apartado 1004
3061-909 Cantanhede
PORTUGAL

Tel.: +351 231 419 540
Fax: +351 231 420 768
geral@cantanhede.com
www.cantanhede.com

August 2022
MOD. 017/3