

CHÃO DO CONDE

Colheita Seleccionada 2021

CLASSIFICATION: Protected Geographical Indication

REGION: Beira Atlântico

WINE TYPE: Rosé

GRAPE VARIETIES: Baga

WINEMAKER: Osvaldo Amado

APPEARANCE: Crystalline

COLOUR: Attenuated pink colour.

AROMA: Intense nose of fresh red fruit with a predominance of strawberry and redcurrant.

TASTE: Fruity, fresh, elegant and harmonious.

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

AGEING: A minimum of 2 months in bottle.

LONGEVITY: 18 to 24 months.

SERVING SUGGESTIONS: It goes well with pasta, boiled or grilled fish, shellfish, grilled white meat and soft cheeses or during leisure times. Drink at 8°C.

ANALYTICAL PARAMETERS:

Alcoholic level: 12.5%

pH: 3.30

Total acidity: 6.0 g/l

Total sugars: 6.0 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	5601271004930	6	0.235 x 0.156 x 0.322	0.0118	7.50	65601271004932	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