



CONDE DE CANTANHEDE

Blanc de Noirs - Bruto

CLASSIFICATION: Protected Geographical Indication

REGION: Beira Atlântico

WINE TYPE: “Blanc de Noirs” white sparkling wine

GRAPE VARIETY: Baga

WINEMAKER: Osvaldo Amado

APPEARANCE: Crystalline with a very fine and persistent bubble.

COLOUR: Defined amber colour.

AROMA: Marmalade, jam of red fruit, cassis and sugar cane molasses.

TASTE: Fruity with an elegant mousse, a moderate freshness and a long persistence.

WINEMAKING PROCESS: Total destemming, soft pressing, natural static decantation. Alcoholic fermentation at 18°C, followed by a second fermentation in bottle (classic method). Only 30% of the free-run juice was used.

AGEING: A minimum of 12 months on lees and 1 month after the *dégorgement*.

LONGEVITY: 24 months.

SERVING SUGGESTIONS: In leisure times; accompanying soft dishes from the Mediterranean cuisine based on fish and white meat; and also non-spicy delicacies from the Indian, Chinese and African cuisine; desserts based on egg sweets.

ANALYTICAL PARAMETERS:

Alcoholic level: 12.5%

pH: 3.30

Total acidity: 6.0 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	5601271090971	6	0.265 x 0.18 x 0.33	0.016	9.50	65601271090973	19 x 4 = 76	750	1.50

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

Company certified according to the standards:



April 2021
MOD. 017/3