



CONDE DE CANTANHEDE

Baga - Bruto

CLASSIFICATION: Protected Geographical Indication

REGION: Beira Atlântico

WINE TYPE: Red sparkling wine

GRAPE VARIETES: Baga

WINEMAKER: Osvaldo Amado

APPEARANCE: Limpid.

COLOUR: Intense grenade ruby colour with hints of violaceous tones.

AROMA: Mix of fresh red fruit and dark petal flowers.

TASTE: Fruity, an enveloping body, elegant and a harmonious finish.

WINEMAKING PROCESS: Total destemming, soft and extended skin maceration with alcoholic fermentation at 24°C, followed by a second fermentation in bottle (classic method).

LONGEVITY: 24 months.

SERVING SUGGESTIONS: Excellent to accompany spicy delicacies, from the Mediterranean, Chinese and African cuisine, based on meat.

ANALYTICAL PARAMETERS:

Alcoholic level: 12.5%

pH: 3.35

Total acidity: 5.7 g/L

Total sugars: 8.0 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	5601271091923	6	0.265 x 0.18 x 0.33	0.016	9.50	65601271091925	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

March 2022
MOD. 017/3