



FORAL
DE
CANTANHEDE

Gold Edition

Grande Reserva 2009

CLASSIFICATION: D.O.C.

REGION: Bairrada

WINE TYPE: Red wine

GRAPE VARIETY: 100% Baga

WINEMAKER: Osvaldo Amado

ASPECT: Limpid

COLOUR: An intense grenade colour with abundant violaceous tones.

FLAVOUR: Intense and complex, it reveals nobility due to the marriage between the distinct fruit of the wine and the notes resulting from the ageing in French oak barrels.

TASTE: Intense, a soft start with a distinct volume in the mouth, elegant, persistent, harmonious and a crispy finish.

WINEMAKING PROCESS: Total destemming, soft skin maceration, alcoholic fermentation at 26°C. 30 days of cuvaison.

MATURATION: 18 months in new French oak barrels with customised toast.

LONGEVITY: > 20 years.

SERVING SUGGESTIONS: Excellent with delicacies based on grilled red meats or with sauces, fur or feathers game and also well-structured cheeses. Drink at 18°C.

ANALYTICAL PARAMETERS:

Alcoholic level: 14.5 %

pH: 3.45

Total acidity: 6.00 g/l

Total sugars: 3.9 g/l



AWARDS:



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	5601271037006	1	0.112 x 0.11 x 0.353	0.0045	2.50	----	23 X 10 = 230	600	1.30
750	5601271037006	6	0.33 x 0.237 x 0.37	0.0289	15.00	65601271037008	10 x 3 = 30	475	1.30



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Company certified according to the standards:
NP EN ISO 9001
NP EN ISO 22000

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