



# HERDADE CANAL CAVEIRA®

**TYPE OF WINE:** Reserve White Wine Regional Península de Setúbal

**HARVEST YEAR:** 2021

**VARIETY:** 50% Chardonnay and 50% Sauvignon Blanc

**VINIFICATION:** The grapes were harvested and sorted by hand, to allow that only the best bunches of each variety got sent to the vats. Fermentation was done separately in french oak barrels with *bâtonnage* for 1 month.

**CELLAR TIME:** 8 Months in french oak barrels

**COLOUR:** Golden

**AROMA:** Exuberant aroma where the apple and pineapple notes of the Chardonnay stand out combined with the peach and mango notes typical of the Sauvignon Blanc.

**FLAVOUR:** Velvety with a lot of freshness. Persistent aftertaste.

**GASTRONOMY:** Very gastronomic when paired with fish dishes in the oven and roasted meats.

**ADDITIONS:** Sulfite

**LOT:** LBHCC/21

**WINEMAKERS:** Vanda Paz Paiva and Maria Caeiro

## ANALYTICAL PARAMETERS:

Alcoholic Strength (% vol.): 13,5      pH: 3,48

Total Acidity (g Tartaric Acid/L): 4,87      Total Sugars (g/L): 0,8



Bottle capacity (ml)	Bottle Bar Code EAN-13	Number of bottles per box	Box dimensions (L x W x H) (m)	Box gross weight (Kg)	Box Bar Code ITF-14	Number of boxes per pallet	Pallet gross weight (Kg)	Pallet height (m)
750	5600280766488	6	0,33 x 0,24 x 0,17	8,80	65600280766480	72	655	1,15

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