



Century old Fiuza is a family estate that developed a modern portfolio of wines, combining indigenous portuguese grapes with international varietals. Our wines embody the essence and tradition of portuguese winemaking at the same time appealing to modern wine lovers.

Canto do Pedro is a name of one of our vines in Bairro *terroir*. It is our oldest vine planted 35 years ago with french and portuguese varieties. On the vine, there is an one hundred year old solitary cork that was the inspiration to create the label.

Characteristics

APPELLATION: Vinho Regional Tejo

TYPE OF WINE: White

VINTAGE: 2022

ALCOHOL CONTENT (VOL.): 12,5%

TOTAL ACIDITY: 6,1 g/l

PH: 3,36

KCAL: 75 KCal/100mL

RESIDUAL SUGAR: 0,6 g/l

GRAPE VARIETAL: Alvarinho, Moscatel-Graúdo, Arinto

HARVEST: August

TYPE OF SOIL: Clay-Limestone

VINIFICATION: Ageing 'sur lie'.



Tasting Notes

COLOR: Clear yellow color.

NOSE: Mineral and fruity with hints of wood.

PALATE: Fresh palate with lime peel and exotic fruit hints. Deep and persistent.

DRINKING TEMPERATURE: Drink at 11°C to 13°C (52°F to 55°F)

FOOD PAIRING: Enjoy as aperitif and with grilled fish, white meat, green salads and seafood. Perfect with oysters and light tapas.



Packaging Specifications

BOTTLE CAPACITY	CODES		DIMENSIONS OF 6 BOTTLE CASE (MM)	EUR O-PALLET		
750 ml	UPC 5 603802 40012 9	EAN 1 5603802 40012 6	321x243x165 (8,1 kg)	Quantity of 6-Bottle Cases 105 (21x5)	Dimensions (mm) 1200x800x1750	Weight 788 kg