



Century old Fiuza is a family estate that developed a modern portfolio of wines, 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 in 1987 with french and portuguese varieties. On the vine, there is a hundred year old solitary cork that was the inspiration to create the label.

Characteristics

APPELLATION: Vinho Regional Tejo

TYPE OF WINE: White

VINTAGE: 2023

ALCOHOL CONTENT (VOL.): 12,5%

TOTAL ACIDITY: 5,90g/l

PH: 3,26

KCAL: 75 KCal/100mL

RESIDUAL SUGAR: 0,6 g/l

GRAPE VARIETAL: Verdelho

HARVEST: August

TYPE OF SOIL: Clay-Limestone

VINIFICATION: Controlled temperature fermentation in stainless steel vats at 14 ° C, "batonnage" and ageing

"sur lies" in oak barrel.





COLOR: Clear yellow color.

NOSE: Tropical and citric fruit aromas with toasty hints.

PALATE: Fresh and complex palate with good acidity and persistance.

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

FOOD PAIRING: Enjoy as an aperitif or with soft cheeses. Pair with fish dishes, white meat, salads and seafood.



Packaging Specifications

BOTTLE CAPACITY	CODES		DIMENSIONS OF 6 BOTTLE CASE (MM)	EUR O-PALLET		
750 ml	UPC 5 603802 40001 3	EAN 1 5603802 40001 0	321x243x165 (8,1 kg)	Quantity of 6-Bottle Cases 105 (21x5)	Dimensions (mm) 1200x800x1750	Weight 788 kg