



MARQUÊS DE MARIALVA

Bical – Reserva 2018

CLASSIFICATION: D.O.C.

REGION: Bairrada

WINE TYPE: White wine

GRAPE VARIETY: 100% Bical

WINEMAKER: Osvaldo Amado

APPEARANCE: Crystalline

COLOUR: A defined lemon colour

AROMA: Predominant floral notes, with fruity nuances, dried fruit and toasted cereal.

TASTE: Fresh, elegant, harmonious and a distinct persistence.

WINEMAKING PROCESS: Total destemming, skin maceration, soft pressing and alcoholic fermentation at 16°C.

AGEING: A minimum of 3 months in bottle.

LONGEVITY: 3 to 5 years.

SERVING SUGGESTIONS: It goes well with Mediterranean cuisine based on fish, white meat, light cold meat and soft cheeses. Drink at 8°C.

ANALYTICAL PARAMETERS:

Alcoholic level: 13.5%

pH: 3.30

Total acidity: 5.5 g/l

Total sugars: < 4.0 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 (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 | 5601271034050 | 6 | 0.24 x 0.165 x 0.32 | 0.0126 | 8.250 | 65601271034052 | 21 x 4 = 84 | 720 | 1.45 |

Ingestion by pregnant women and groups allergic to sulphites is not advisable. The minimum legal drinking age must be respected.



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