



MARQUÊS DE MARIALVA

Baga – Reserva 2015

CLASSIFICATION: D.O.C.

REGION: Bairrada

WINE TYPE: Red wine

GRAPE VARIETY: 100% Baga

WINEMAKER: Osvaldo Amado

APPEARANCE: Limpid, crystalline

COLOUR: Defined grenade

AROMA: A predominance of ripe red pulp fruit and jam of the same. It presents toasted and mocha nuances.

TASTE: Fruity, smooth, elegant. On the palate, it reveals a great volume and a long finish.

WINEMAKING PROCESS: Total destemming, alcoholic fermentation at 28°C and a soft and extended maceration.

AGEING: 9 months in French oak barrels and a minimum of 3 months after bottling.

LONGEVITY: 5 to 7 years.

SERVING SUGGESTIONS: It goes well with roasted or stewed red meat, game and semi-cured cheeses. Drink at 18°C.

ANALYTICAL PARAMETERS:

Alcoholic Level: 13.5%

pH: 3.40

Total acidity: 6.0 g/l

Total sugars: ≤5.0 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	5601271038706	6	0.24 x 0.165 x 0.32	0.0126	8.25	65601271038708	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.



Adega Cooperativa de Cantanhede, CRL
Rua Eng.º Amaro da Costa, 117
Apartado 1004
3061-909 Cantanhede
PORTUGAL

Tel.: +351 231 419 540
Fax: +351 231 420 768
geral@cantanhede.com
www.cantanhede.com



August 2020
MOD. 017/3