



MARQUÊS DE MARIALVA

Arinto – Grande Reserva 2015

(Bottled in 2018)

CLASSIFICATION: D.O.C.

REGION: Bairrada

WINE TYPE: White wine

GRAPE VARIETY: 100% Arinto

WINEMAKER: Osvaldo Amado

APPEARANCE: Crystalline

COLOUR: Marked straw colour.

AROMA: Jam nuances of white pulp fruit and exotic fruit. Intense notes of oatmeal, vanilla, toasted cereal and soft caramel.

TASTE: Complex with an extraordinary volume in the palate, unctuous and with a long finish.

WINEMAKING PROCESS: Total destemming, natural static defecation. 50% of the batch fermented in new French oak barrels with slight toast and the rest in stainless steel vats.

AGEING: 12 months in barrel and a minimum of 6 months in bottle.

LONGEVITY: 5 to 7 years.

SERVING SUGGESTIONS: It goes well with spicy cold meat, baked fish in oven, roasted or stewed white and red meat and also cheeses of medium structure.

ANALYTICAL PARAMETERS:

Alcoholic level: 13.5%

pH: 3.3

Total acidity: 6.9 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	5601271034135	1	0.112 x 0.11 x 0.353	0.0045	1.85	----	23 x 10 = 230	450	1.00
750	5601271034135	6	0.33 x 0.237 x 0.37	0.0289	11.8	65601271034137	10 x 3 = 30	380	1.30

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