



# MARQUÊS DE MARIALVA

Blanc de Blancs - Brut

**CLASSIFICATION:** Protected Geographical Indication

**REGION:** Beira Atlântico

**WINE TYPE:** “Blanc de Blancs” white sparkling wine

**GRAPE VARIETES:** 60% Bical + 40% Arinto

**WINEMAKER:** Osvaldo Amado

**APPEARANCE:** Citrus, defined and persistent bubble.

**COLOUR:** Defined lemon colour

**AROMA:** Young with dried fruit and toasted nuances.

**TASTE:** Fruity, fresh with a crunchy mousse and a good persistence.

**WINEMAKING PROCESS:** Total destemming, soft pressing, natural static decantation. Alcoholic fermentation at 18°C, followed by a second fermentation in bottle (classic method).

**AGEING:** A minimum of 9 months on lees and 1 month after the *dégorgement*.

**LONGEVITY:** 18 to 24 months.

**SERVING SUGGESTIONS:** Ideal for leisure time. It goes well with delicacies based on fish, grilled white meat and desserts.

## ANALYTICAL PARAMETERS:

**Alcoholic level:** 12.5%

**pH:** 3.30

**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 <sup>3</sup> )	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)
1500	5601271091046	3	0.40 x 0.37 x 0.135	0.020	9.80	35601271091047	6 x 8 = 48	500	1.25
750	5601271090049	6	0.265 x 0.18 x 0.33	0.016	9.50	15601271090046	19 x 4 = 76	750	1.50
750	5601271090049	3	0.33 x 0.24 x 0.10	0.008	4.80	35601271090040	12 x 10 = 120	600	1.15

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



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