



# MARQUÊS DE MARIALVA

Blanc de Blancs – Semi Dry

**CLASSIFICATION:** Protected Geographical Indication

**REGION:** Beira Atlântico

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

**GRAPE VARIETES:** Bical, Arinto and Maria-Gomes

**WINEMAKER:** Osvaldo Amado

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

**COLOUR:** Defined lemon colour

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

**TASTE:** Fruity, fresh, smooth 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:** In leisure time or to accompany fruit, contemporaneous and conventual sweets.

## ANALYTICAL PARAMETERS:

**Alcoholic level:** 12.0%

**pH:** 3.30

**Total acidity:** 6.0 g/l

**Total sugars:** 35.0 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)
750	5601271090032	6	0.265 x 0.18 x 0.33	0.016	9.50	65601271090034	19 x 4 = 76	750	1.50
750	5601271090032	3	0.33 x 0.24 x 0.10	0.008	4.80	35601271090033	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.*