



MARQUÊS DE MARIALVA

Blanc de Blancs – Doce

CLASSIFICATION: Protected Geographical Indication

REGION: Beira Atlântico

WINE TYPE: “Blanc de Blancs” sweet 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: 3.33

Total acidity: 6.0 g/l

Total sugars: 53.0 g/l



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	5601271090209	6	0.265 x 0.18 x 0.33	0.016	9.50	65601271090201	19 x 4 = 76	750	1.50
750	5601271090209	3	0.33 x 0.24 x 0.10	0.008	4.80	35601271090200	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.



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

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