



# MARQUÊS DE MARIALVA

Bical & Arinto Bruto Reserva 2017

**CLASSIFICATION:** D.O.C.

**REGION:** Bairrada

**WINE TYPE:** white sparkling wine

**GRAPE VARIETY:** 50% Bical + 50% Arinto

**WINEMAKER:** Osvaldo Amado

**APPEARANCE:** Crystalline with persistent fine bubbles forming a generous necklace.

**COLOUR:** Intense lemon colour with slight greenish tones.

**AROMA:** Intense and complex with a predominance of dried fruit and slight toasted notes.

**TASTE:** Fruity with a crunchy mousse, fresh, elegant and a long and persistent finish.

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

**AGEING:** Equal or superior to 24 months on lees and 1 month after the *dégorgement*.

**LONGEVITY:** 24 to 36 months.

**SERVING SUGGESTIONS:** In leisure times; accompanying soft dishes from the Mediterranean cuisine based on fish and white meat; and also non-spicy delicacies from the Indian, Chinese and African cuisine.

## ANALYTICAL PARAMETERS:

**Alcoholic level:** 12.5%

**pH:** 3.25

**Total acidity:** 6.2 g/L

**Total sugars:** 5.0 g/L



## LAST 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 (m3)	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	5601271090551	3	0.33 x 0.245 x 0.11	0.009	5.250	35601271090552	12 x 10 = 120	655	1.25

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



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