



MARQUÊS DE MARIALVA

Singular - 2015

CLASSIFICATION: D.O.C.

REGION: Bairrada

WINE TYPE: Fortified red wine

GRAPE VARIETIES: 40% Baga + 30% Touriga-Nacional + 30% Tinta-Roriz.

WINEMAKER: Osvaldo Amado

APPEARANCE: Limpid

COLOUR: Concentrated ruby colour with violaceous tones.

AROMA: Intense and complex with a predominance of red fruit, especially over-matured cherry, red fruit jelly and well-ripe fruit from the woods.

TASTE: Intense and complex, it presents an extraordinary volume in the mouth. Alive, fresh and smooth with a persistent finish.

WINEMAKING PROCESS: Total destemming, alcoholic fermentation at 22°C. Interruption of the fermentation by the addition of wine spirit.

AGEING: Permanently in stainless steel vats and partial bottlings in order to delay its evolution.

LONGEVITY: > 10 years.

SERVING SUGGESTIONS: Ideal in leisure times, it goes well with structured cheeses, fresh fruit and conventual sweets.

ANALYTICAL PARAMETERS:

Alcoholic level: 19.5%

Baumé: 4.0

Total acidity: 5.0 g/l

AWARDS:



Capacidade da garrafa (ml)	Código EAN-13 da garrafa	Número garrafas por caixa	Dimensões da caixa (m) (C x L x A)	Volume da caixa (m3)	Peso bruto da caixa (Kg)	Código ITF-14 da caixa	Quantidade de caixas por palete	Peso bruto da palete (Kg)	Altura da palete (m)
500	5601271070300	1	0.135 x 0.095 x 0.25	0.003	1.32	-	27 x 10 = 270	385	1.10
500	5601271070300	6	0.395 x 0.265 x 0.25	0.026	8,00	65601271070302	9 x 5 = 45	385	1,40

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



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