



MARQUÊS DE MARIALVA

Reserva dos Sócios

CLASSIFICATION: D.O.C.

REGION: Bairrada

WINE TYPE: Fortified red wine

GRAPE VARIETIES: 60% Baga + 20% Aragonez + 10% Jaen + 10% Touriga-Nacional

WINEMAKER: Osvaldo Amado

APPEARANCE: Crystalline.

COLOUR: Ruby with orange tones.

AROMA: Remarkable aromatic intensity with a predominance of dried fruit and exotic wood and nuances of candied fruit.

TASTE: Fruity, unctuous, fresh and very elegant.

WINEMAKING PROCESS: Classic process of fortified wines. Total destemming and fermentation at 28°C, exempt from the use of products of animal origin.

AGEING: A minimum of 24 months in old wooden containers of small and medium size.

LONGEVITY: Over 15 years.

SERVING SUGGESTIONS: Ideal in leisure times as an appetizer or to accompany various desserts.

ANALYTICAL PARAMETERS:

Alcoholic level: 17.5%

Baumé: 4.0

Total acidity: 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 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	5601271070201	6	0.248 x 0.168 x 0.288	0.012	7.5	65601271070203	25 x 4 = 100	775	1.30

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



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August 2020
 MOD. 017/3