

PRAÇA DOS MARQUESES

Vinho Frisante Tinto

WINE TYPE: Red aerated semi-sparkling wine.

GRAPE VARIETIES: 70% Baga, 20% Aragonez, 8% Castelão and 2% Touriga-Nacional

WINEMAKER: Osvaldo Amado

APPEARANCE: Limpid.

COLOUR: Defined ruby colour.

FLAVOUR: A predominance of red fruit and jam nuances of the same.

TASTE: Fruity, smooth, elegant and with a long finish.

WINEMAKING PROCESS: Total destemming, extended skin maceration and alcoholic fermentation at 28°C.

AGEING: A minimum of 2 months in bottle.

LONGEVITY: 6 to 12 months.

SERVING SUGGESTIONS: It goes well with delicacies from the Mediterranean, Asiatic, Indian and African cuisine.

ANALYTICAL PARAMETERS:

Alcoholic level: 11.5%

pH: 3.50

Total acidity: 5.6 g/l

Total sugars: <8.0 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 (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	5601271233200	6	0.235 x 0.156 x 0.322	0.0118	7.50	65601271233202	25 x 4 = 100	775	1.45

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



July 2020
MOD. 017/3