

PRAÇA DOS MARQUESES

Escolha 2018

CLASSIFICATION: Protected Geographical Indication

REGION: Beira Atlântico

WINE TYPE: Red wine

GRAPE VARIETIES: 60% Baga, 20% Touriga-Nacional, 10% Jaen and 10% Castelão

WINEMAKER: Osvaldo Amado

APPEARANCE: Limpid.

COLOUR: Defined ruby colour.

FLAVOUR: Predominant nose of red fruit and well-ripe forest fruit.

TASTE: Fruity, smooth, elegant with a distinct persistence.

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

AGEING: A minimum of 2 months in bottle.

LONGEVITY: 3 to 5 years.

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

ANALYTICAL PARAMETERS:

Alcoholic level: 13.0%

pH: 3.45

Total acidity: 5.5 g/l

Total sugars: 7.0 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	5601271086400	6	0.235 x 0.156 x 0.322	0.0118	7.50	65601271086402	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.



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