

PRAÇA DOS MARQUESES

Blanc de Blancs - Meio Seco

CLASSIFICATION: Protected Geographical Indication

REGION: Beira Atlântico

WINE TYPE: “Blanc de Blancs” medium-dry white sparkling wine

GRAPE VARIETES: 60% Bical + 40% Arinto

WINEMAKER: Osvaldo Amado

APPEARANCE: Citrus, defined and persistent bubble.

COLOUR: Defined lemon colour

FLAVOUR: Young with dried fruit and toasted nuances.

TASTE: Fruity, fresh, smooth with a crunchy mousse and a good persistence.

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

AGEING: A minimum of 9 months on lees and 1 month after the *dégorgement*.

LONGEVITY: 18 to 24 months.

SERVING SUGGESTIONS: In leisure time or to accompany fruit, contemporaneous and conventual sweets.

ANALYTICAL PARAMETERS:

Alcoholic level: 12.0%

pH: 3.30

Total acidity: 6.0 g/l

Total sugars: 35.0 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	5601271093507	6	0.265 x 0.18 x 0.33	0.016	9.50	65601271093509	19 x 4 = 76	750	1.50
750	5601271093507	3	0.33 x 0.24 x 0.10	0.008	4.80	35601271093508	12 x 10 = 120	600	1.15

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