

MARQUÊS DE MARIALVA

Arinto – Reserva 2017

CLASSIFICATION: D.O.C.

REGION: Bairrada

WINE TYPE: White wine

GRAPE VARIETY: 100% Arinto

WINEMAKER: Osvaldo Amado

APPEARANCE: Crystalline

COLOUR: An intense lemon colour with some green tones.

AROMA: Predominant notes of citrus fruit and white pulp fruit, with toasted

cereal and exotic nuances.

TASTE: Fruity, fresh, elegant and harmonious.

WINEMAKING PROCESS: Total destemming, skin maceration, soft pressing

and alcoholic fermentation at 16°C.

AGEING: 50% of this wine fermented in French oak barrels.

LONGEVITY: 3 to 5 years.

SERVING SUGGESTIONS: It goes well with Mediterranean cuisine based on

fish, white meat, light cold meat and soft cheeses. Drink at 8°C.

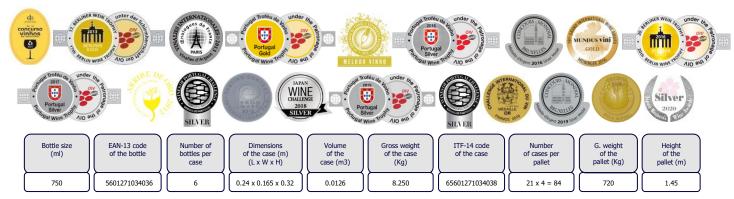
ANALYTICAL PARAMETERS:

Alcoholic level: 13.5% pH: 3.20

Total acidity: 6.4 g/l Total sugars: < 5 g/l

MARQUÊS DE MARIALVA Arinto 2017 RESERVA BRANCO (WHITE BRANC BATER AD A DENOMIN A CORD DES GREENER CONFESSANA APPEA DE CANTANHOT FROQUET OF PORTIGAL

AWARDS:



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





PORTUGAL