



# 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



## 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 <sup>3</sup> )	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	5601271034036	6	0.24 x 0.165 x 0.32	0.0126	8.250	65601271034038	21 x 4 = 84	720	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



August 2020  
MOD. 017/3