



MARQUÊS DE MARIALVA

Colheita Seleccionada 2013

CLASSIFICATION: D.O.C.

REGION: Bairrada

WINE TYPE: Red wine

GRAPE VARIETIES: 50% Baga, 30% Tinta-Roriz and 20% Touriga-Nacional

WINEMAKER: Osvaldo Amado

APPEARANCE: Limpid

COLOUR: Intense

FLAVOUR: Intense nose of well-ripe red fruit, jam of the same, cassis fruit and light empyreumatic and balsamic notes.

TASTE: Soft fruity red wine, well-structured and with a long finish.

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

AGEING: 6 months in French oak barrels and a minimum of 2 months in the bottle.

LONGEVITY: 5 to 7 years.

SERVING SUGGESTIONS: It goes well with fish baked in the oven, stewed or grilled meat, game and ripened cheeses.

ANALYTICAL PARAMETERS:

Alcoholic level: 13.0%

pH: 3.50

Total acidity: 5.30 g/l

Total sugars: 6.0 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 (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	5601271038423	6	0.235 x 0.156 x 0.322	0.0118	7.50	15601271038420	25 x 4 = 100	775	1.45
375	5601271038416	12	0.25 x 0.195 x 0.245	0.012	8.00	15601271038413	18 x 5 = 90	745	1.40



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

Company certified according to the standards:
NP EN ISO 9001
NP EN ISO 22000

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