



MARIA MIA - PORTO

TAWNY PORT WINE

ORIGIN

PRODUCER	Eng. n ^o 368 Barcelos – Portugal
REGION	Douro
GRAPES	Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinta Barroca and Tinto Cão
OENOLOGIST	Álvaro Van Zeller
PACKAGING	75cl. Porto Tradicional / Box 6

TASTING NOTES

AFTERTASTE	Is a blend selected and matured in small oak vats called pipes. Its aroma combines ripe fruit with dry fruit and cinnamon.
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PRODUCTION TECHNOLOGY

Produced from selected grapes, with controlled temperature fermentation, with one day of pre-fermentative maceration and two days of fermentation.

ANALYSIS

ALCOHOL CONTENT (%)	19.50
FIXED ACIDITY (g/L)	3.51
PH	3.68
SULFUR DIOXIDE (mg/L)	86.00
REDUCING SUGARS (g/L)	97.20
TOTAL DRY EXTRACT (g/L)	123.60

SERVICE SUGGESTIONS

It can be served as an aperitif or a dessert wine.



PACKAGING AND LOGISTICS

BOTTLE		BOX		PALETE EUR	
TYPE	Porto Tradicional	QUANTITIES	6	QUANTITIES	105
CAPACITY	750 ml	GROSS WEIGHT	8.10 kg	PER LAYER	21
EAN 13	-	DIMENSIONS	310 x 170 x 255 mm	TOTAL LAYERS	5
GROSS WEIGHT	1,14 kg	ITF 14	-	DIMENSIONS	120 x 80 x 165 cm
				GROSS WEIGHT	871.50 kg