

Technical Sheet

Praiamar



PRODUCT

Sparkling Rosé Wine 10.5°

BRAND

Praiamar

VARIETIES

Blend of traditional varieties

APPEARANCE / COLOR

Crystal Clear / Defined Pink

AROMA / FLAVOR

Aroma of red fruits. Refreshing and smooth flavor, with balanced acidity.

VINIFICATION

Total destemming, pneumatic pressing and alcoholic fermentation at low temperatures.

HARMONIZATION

Ideal to accompany fish dishes, seafood and salads, at a temperature between 9°C and 12°C.

ANALYTICAL PARAMETERS

ALCOHOLIC VOLUME	10,5 %
TOTAL ACIDITY	5,2 g/l
CORRECTED VOLATILE ACIDITY	0,25 g/l
FREE SULFUR DIOXIDE	45 mg/l
TOTAL SULFUR DIOXIDE	120 mg/l
TOTAL SUGARS	15 g/l
pH	3,20

INGREDIENTS

Grapes, preservatives and antioxidants (**sulfur dioxide**, potassium sorbate), stabilizing agent (potassium polyaspartate), acidity regulator (contains L-(+)-tartaric acid, malic acid (D, L-; L-), and/or citric acid), gases and packaging gases (carbon dioxide).

NUTRITIONAL DECLARATION (Per 100ML)

ENERGY	269 kJ / 64 kcal
LIPIDS	0 g
of which saturated	0 g
CARBOHYDRATES	1,5 g
of which sugars	1,5 g
PROTEINS	0 g
SALT	0 g



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INTENDED USE

Ready to drink. Can be mixed with other beverages. Intended only for consumers over 18 years of age. The consumption of alcoholic beverages should be avoided by pregnant women, people taking medication, people who are going to drive and people allergic to sulfites. Should be drunk in moderation.

CONTAINS SULPHITES.

STORAGE

The product must be stored in a dry, clean, cool, ventilated place away from light.

LOGISTICS INFORMATION



6 x 75 CL

BOTTLE GROSS WEIGHT

1,16 Kg

BOX DIMENSION

32 X 15 X 21 cm

BOXES PER EURO PALLET

100 BOXES (25X4)

COD EAN

5600202949425

GROSS BOX WEIGHT

7,1 Kg

BOTTLES PER EURO PALLET

600

TRANSPORTATION CONDITIONS

The product must be transported safely, at room temperature and the transport medium must be dry, clean and protected from light.

MICROBIOLOGICAL CHARACTERISTICS

Pathogenic microorganisms that pose a risk to the health of consumers due to the properties of wine do not develop. However, other microorganisms may develop that could compromise the quality of the product, for which there are no limits established by law. Ex.: yeast.

CHEMICAL CHARACTERISTICS

Ochratoxin A: 2.0µg/Kg (Reg. (UE) N° 2023/915 , in its current wording)

Lead ≤ 0,15 µg/ Kg (Reg. (UE) N° 2023/915 , in its current wording)

Copper ≤ 1 mg/ L (Reg. (CE) 2019/934 , in its current wording)

Sulfur dioxide (SO₂): ≤ 200 mg/l (Reg. (UE) 2019/934 , in its current wording)

Pesticide Residues ≤ LMR (Reg. (CE) n° 396/2005 , in its current wording)

LABELING

Mandatory Indications, under Ordinance No. 26/2017 of January 13 and its amendments: Brand, Product designation, Indication of origin, Bottler reference, Nominal volume, Alcohol content, Indication of allergens, Batch.



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