

MAR E PRAIA

DOC Vinho Verde Technical Presentation

Branco and Rosé | Semi-dry | 750 mL

Product identity, sensory profile, composition and packaging.

DISTRIBUTOR / IMPORTER PWSB – Primare Wines Spirits & Beverages Lda
ADDRESS Oeiras, Portugal

10% vol. | 14 g/L sugars | Serve at 9-12 C

B

WHITE DOC
VINHO VERDE

14 g/L sugars

BRANCO

R

ROSÉ DOC
VINHO VERDE

14 g/L sugars

ROSÉ



750 mL

DOC VINHO VERDE

MAR E PRAIA BRANCO

White DOC Vinho Verde | Semi-dry | 750 mL

10%

ALCOHOL BY VOLUME

14 g/L

TOTAL SUGARS

9-12 C

SERVING TEMPERATURE

PRODUCT IDENTITY

CATEGORY	Still wine - DOC Vinho Verde
STYLE	Semi-dry
GRAPES	Traditional regional varieties
ORIGIN	Portugal / DOC Vinho Verde

SENSORY PROFILE

APPEARANCE	Crystalline, with a citrus hue.
AROMA	Citrus fruit with delicate floral nuances.
PALATE	Refreshing and delicate, with balanced acidity.

PRODUCTION AND SERVICE

Vinification: total destemming, pneumatic pressing and alcoholic fermentation at low temperatures.

Food pairing: ideal with fish dishes, seafood and salads. Serve between 9 C and 12 C.

MAR E PRAIA BRANCO - TECHNICAL COMPOSITION

SEMI-DRY

Analytical parameters and nutrition declaration per 100 mL

ANALYTICAL PARAMETERS

PARAMETER	VALUE
Alcoholic volume	10% vol.
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	14 g/L
pH	3.20

NUTRITION DECLARATION

PER 100 ML	VALUE
Energy	256 kJ / 61 kcal
Fat	0 g
of which saturates	0 g
Carbohydrate	1.4 g
of which sugars	1.4 g
Protein	0 g
Salt	0 g

INGREDIENTS AND ALLERGEN

Grapes; preservatives and antioxidants (sulfur dioxide, potassium sorbate); stabilising agent (potassium polyaspartate); acidity regulator (L-(+)-tartaric acid); gaseous and packaging gases (carbon dioxide).

CONTAINS
SULPHITES



750 mL

DOC VINHO VERDE

MAR E PRAIA ROSÉ

Rosé DOC Vinho Verde | Semi-dry | 750 mL

10%

ALCOHOL BY VOLUME

14 g/L

TOTAL SUGARS

9-12 C

SERVING TEMPERATURE

PRODUCT IDENTITY

CATEGORY	Still wine - DOC Vinho Verde
STYLE	Semi-dry
GRAPES	Traditional regional varieties
ORIGIN	Portugal / DOC Vinho Verde

SENSORY PROFILE

APPEARANCE	Crystal clear, with a defined pink colour.
AROMA	Young and fruity, with nuances of red fruit.
PALATE	Refreshing and smooth, with balanced acidity.

PRODUCTION AND SERVICE

Vinification: total destemming, pneumatic pressing and alcoholic fermentation at low temperatures.

Food pairing: ideal with fish dishes, seafood and salads. Serve between 9 C and 12 C.

MAR E PRAIA ROSÉ - TECHNICAL COMPOSITION

SEMI-DRY

Analytical parameters and nutrition declaration per 100 mL

ANALYTICAL PARAMETERS

PARAMETER	VALUE
Alcoholic volume	10% vol.
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	14 g/L
pH	3.20

NUTRITION DECLARATION

PER 100 ML	VALUE
Energy	256 kJ / 61 kcal
Fat	0 g
of which saturates	0 g
Carbohydrate	1.4 g
of which sugars	1.4 g
Protein	0 g
Salt	0 g

INGREDIENTS AND ALLERGEN

Grapes; preservatives and antioxidants (sulfur dioxide, dimethyl dicarbonate (DMDC)); stabilising agent (potassium polyaspartate); acidity regulator (L-(+)-tartaric acid); gases and packaging gases (carbon dioxide).

CONTAINS
SULPHITES

PACKAGING & LOGISTICS

6 x 750 mL CASE

Validated against PWSB Product Logistics Data - August 2026

PACKAGING DATA	BRANCO	ROSÉ
SKU	MP-VV-W-750	MP-VV-RS-750
Nominal volume	750 mL	750 mL
Bottles per case	6	6
Bottle gross weight	1.16 kg	1.16 kg
Bottle height	29 cm	29 cm
Case gross weight	7.20 kg	7.20 kg
Case height	30 cm	30 cm
Cases per EUR pallet	100	100
Bottles per EUR pallet	600	600
Pallet gross weight	745 kg	745 kg
Pallet height	165 cm	165 cm
EAN-13	5600716256552	5600716256569
ITF-14 - case of 6	45600716256550	45600716256567