

CUCO MALUCO – LOW ALCOHOL WINE
ROSÉ WINE 2025
REGIONAL TEJO



Genuine, typical and authentic, the wines of the Adega Cooperativa do Cartaxo serve exceptionally the two purposes that are intended: a high-quality degree and the satisfaction and recognition of the true wine lovers.

Grape Varieties: Castelão

Soil type: of clay-limestone nature.

Vinification: Destemming and crushing, pelicular pre-fermentative maceration at about 10°C. Alcoholic fermentation for 15 days with control of fermentation temperatures at about 15°C.

Winemaker: Eng.º Pedro Gil.

Chemical physical analysis		
Analysis	Value	Elements
Total acidity	7.08	g/l tartaric acid
Acidity volatile	0.42	g/l acetic acid
Total dry extract	41.8	g/l
Total sugars	10.2	g/l
pH	3.52	---
Density	1.0012	g/ml
Total SO ₂	123	mg/l
Volumetric alcohol	9.8	%v/v

certification: 26.11204. date: 12/05/2026

Tasting Notes

Appearance: Clear;

Colour: Bright pink;

Aroma: Fruity of good intensity suggesting raspberry, strawberry and cherry;

Flavour: Fruity, fresh and delicate;

Food Pairing: As an appetizer, it goes well with grilled fish and seafood. It should be consumed at 6° to 8°C.

Transport must be done with the bottles in vertical position, well conditioned and with the least possible agitation.

Open the bottle vertically.

Remove the top of the capsule.

Not recommended for pregnant women and children.

Contains sulphites.

The consumption of alcoholic beverages disrupts the ability to drive and operate machines.

It may interfere with the effect of certain medications.

Storage conditions	
Temperature	10 – 14º C
Humidity	moderate
Light exposure	minimum

Logistic Data	
Capacity/bottle	750 ml
Nº bottles/box	6
Nº boxes/row	25
Nº rows/pallet	5
Nº boxes/pallet	125
Nº bottles/pallet	750
Bottle EAN Code	5601971671531
ITF Box Code	15601971671538

Dimensions length * width * height	
Box	0.24 * 0.16 * 0.33 m
Pallet	1.2 * 0.8 * 1.80 (euro pallet)

Weighing Data Kg	
Bottle	1.251
Box	7.900
Pallet	956