

TERRAS DE CARTAXO SELECÇÃO RED 2022 D.O.C. DO TEJO

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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: Touriga Nacional, Alicante Bouschet and Syrah.

Soil type: of clay-limestone nature.

Winemaker: Eng.º Pedro Gil.

Tasting Notes

Appearance: Clear;

Colour: Garnet;

Aroma: Fruity and good intensity with a mixture of red and wild fruits, slight notes of mint;

Flavour: Fruity, fresh and balanced with volume and greasiness, soft tannins with a sweet profile giving structure and elegance. Long and persistent finish;

Food Pairing: Great to accompany well-seasoned and intensely flavored dishes, especially meat. It should be consumed at a temperature of 15°C.

Chemical physical analysis			
Analysis	Value	Elements	
Total acidity	5.14	g/l tartaric acid	
Acidity volatile	0.56	g/l acetic acid	
Total dry extract	35.4	g/l	
Total sugars	1.0	g/l	
Density	0.9934	g/dm3	
Total SO2	64	mg/l	
Volumetric alcohol	14.53	%v/v	

certification: 24.9317. date: 27-02-2024

TECHNICAL DATA



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

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.

Bag-in-Box 5L

Logistic Data		
Capacity/BIB	5L	
Nº BIB/row	32	
Nº row/pallet	5	
Nº BIB/pallet	180	
EAN Code BIB	5601971220784	

Storage conditions		
Temperature	16 – 18º C	
Humidity	moderate	
Light exposure	minimum	

Dimensions length * width * height		
Box	0.19 * 0.13 * 0.25 m	
Pallet	1.2 * 0.8 * 1.175 (euro pallet)	

Weighing Data Kg		
BIB	5.500	
Pallet	885	