

COUDEL MOR RESERVA
RED 2019
D.O.C DoTejo

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, Tinta Roriz, Syrah and Trincadeira.

Soil type: of clay-limestone nature.

Vinification: Total destemming, crushing, prolonged maceration for 5 days with control of fermentation temperatures at about 26ºC.

Stage: 8 months in French Oak barrels.

Winemaker: Eng.º Pedro Gil.

Chemical physical analysis		
Analysis	**Value**	**Elements**
Total acidity	5.75	g/l tartaric acid
Acidity volatile	0.48	g/l acetic acid
Total dry extract	35.9	g/l
Total sugars	1.1	g/l
pH	3.53	---
Density	0.9935	g/ml
Total SO2	147	mg/l
Volumetric alcohol	14.61	%v/v

certification: 22.7914. date: 07-09-2022

Tasting Notes

Appearance: Clear;

Colour: Ruby;

Aroma: Very mature red fruits and wood to complex;

Flavour: Fruity, soft and balanced with very present wood;

Food Pairing: Great to accompany strong and intense dishes, especially meats and cheeses. It should be consumed at 16º to 18ºC.

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.
Remove stopper with corkscrew.

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	16 – 18º C
Humidity	moderate
Light exposure	minimum

Logistic Data	
Capacity/bottle	750 ml
Nº bottles/box	6
Nº boxes/row	10
Nº rows/pallet	7
Nº boxes/pallet	70
Nº bottles/pallet	420
Bottle EAN Code	5601971511233
ITF Box Code	15601971511230

Dimensions length * width * height	
Box	0.32 * 0.25 * 0.17 m
Pallet	1.2 * 0.8 * 1.36 (euro pallet)

Weighing Data Kg	
Bottle	1.470
Box	9.165
Pallet	642