

ADEGA CARTAXO TEJO CASTELÃO 2023
D.O.C. TEJO


Grape Varieties: Castelão

Vinification: Mechanical harvesting, total stemming and crushing. Cold maceration for 3 days with non-saccharomyces yeast and subsequent classic fermentation at 25°C with short maceration for 3 days.

Winemaker: Eng.º Pedro Gil.

Chemical physical analysis		
Analysis	Value	Elements
Total acidity	5.30	g/l ácido tartárico
Acidity volatile	0.45	g/l ácido acético
Total dry extract	30.7	g/l
Total sugars (Glucose+Fructose)	1.0	g/l
pH	3.55	---
Density	0.9925	g/ml
Total SO ₂	115	mg/l
Volumetric alcohol	13.6	%v/v

Internal analysis report 271/2024 de 12/07/2024

Tasting Notes

Appearance: Clear;

Color: Ruby garnet;

Aroma: intense with notes of fresh fruit like blackberries, raspberries and a slight vegetal touch;

Taste: fruity and fresh with fine tannin providing structure and very good final persistence

Relationship with Gastronomy: An ode to gastronomy, ideal to accompany meat, elevating each experience to a new level. It should be consumed at a temperature of 16°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.
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 – 18° C
Humidity	moderate
Light exposure	minimum

Dados Logísticos	
Capacity/bottle	750 ml
Number of bottles/box	6
Number of boxes/row	10
Number of rows/pallet	9
No. Of boxes/pallet	90
Number of bottles/pallet	540
EAN bottle code	5601971103131
ITF box code	15601971103138

Dimensions length * width * height	
Box	0.305 * 0.265 * 0.190 m
Pallet	1.2 * 0.8 * 1.41 (euro paleta)

Weighing Data Kg	
Bottle	1.375
Box	8.550
Pallet	770