

TERRAS DE CARTAXO CLASSIC**RED 2024****D.O.C DO 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: Touriga Nacional, Castelão, Trincadeira and Tinta Roriz.

Soil type: of clay-limestone nature.

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

Winemaker: Eng.º Pedro Gil.

Chemical physical analysis		
Analysis	Value	Elements
Total acidity	5.48	g/l tartaric acid
Acidity volatile	0.58	g/l acetic acid
Total dry extract	38.3	g/l
Total sugars	1.6	g/l
pH	3.53	---
Density	0.9947	g/ml
Total SO ₂	66	mg/l
Volumetric alcohol	14.36	%v/v

certification: 25.10609. date: 08-09-2025

Tasting Notes

Appearance: Clear;

Colour: Ruby;

Aroma: Notes of wild and toasted berries;

Flavour: Intense, fruity, fresh and balanced with good barrel notes. Long and persistent finish;

Food Pairing: Goes well with red meats and well-seasoned dishes. 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	25
Nº rows/pallet	4
Nº boxes/pallet	100
Nº bottles/pallet	600
Bottle EAN Code	5601971136047
ITF Box Code	15601971136044

Dimensions length * width * height	
Box	0.24 * 0.16 * 0.33 m
Pallet	1.2 * 0.8 * 1.46 (euro pallet)

Weighing Data Kg	
Bottle	1.251
Box	7.900
Pallet	810