



**TERRAS DE CARTAXO SELECCÃO
WHITE 2023
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: Fernão Pires and Moscatel Graúdo.

Soil type: of clay-limestone nature.

Winemaker: Eng.º Pedro Gil.

Tasting Notes

Appearance: Clear;

Colour: Citrine;

Aroma: Of good intensity with a mix of fresh fruit and floral touch;

Flavour: Fruity and fresh with pleasant vegetable notes giving a very good final persistence;

Food Pairing: Harmonizes well with cold salads, pastas, fish and seafood. It should be consumed at a temperature of 12°C.

Chemical physical analysis

Analysis	Value	Elements
Total acidity	5.41	g/l tartaric acid
Acidity volatile	0.39	g/l acetic acid
Total dry extract	25.5	g/l
Total sugars	0.6	g/l
Density	0.9917	g/dm ³
Total SO ₂	122	mg/l
Volumetric alcohol	12.58	%v/v

certification: 24.9322. date: 27-02-2024

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	36
Nº row/pallet	5
Nº BIB/pallet	180
EAN Code BIB	5601971136085

Storage conditions	
Temperature	10 – 14º 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