

**BRIDÃO RESERVA
WHITE 2017
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 Arinto.

Soil type: of clay-limestone nature.

Vinification: Destemming and crushing, peculiar pre-fermentative maceration at about 10°C.

Stage: 3 months in French Oak barrels with Bâtonnage technique.

Winemaker: Eng.º Pedro Gil.

Tasting Notes

Appearance: Clear bright;

Colour: Citrine;

Aroma: Of good intensity, with banana notes, pineapple, mango and passion fruit with slight notes to vanilla;

Flavour: Fruity, intense and fresh with harmonious, long and persistent finish;

Food Pairing: Great to accompany fat fish dishes, complex and well seasoned. It should be served at 10°C.

Chemical physical analysis		
Analysis	Value	Elements
Total acidity	6.74	g/l tartaric acid
Acidity volatile	0.39	g/l acetic acid
Total dry extract	22.7	g/l
Total sugars	0.8	g/l
pH	3.08	---
Density	0.9901	g/ml
Total SO ₂	0.146	g/dm ³
Volumetric alcohol	12.96	%v/v

TECHNICAL DATA

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.

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	10 – 14° 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	5601971130939
ITF Box Code	15601971130936

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