



**PLEXUS - SPARKLING WINE
WHITE 2018
REGIONAL 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, Tália and Boal de Alicante.

Soil type: of clay-limestone nature.

Vinification: Destemming and crushing, peculiar pre-fermentative maceration at about 10°C. Alcoholic fermentation for 15 days with control of fermentation temperatures at about 15°C.

Winemaker: Eng.º Pedro Gil.

Tasting Notes

Appearance: Clear;

Colour: Citrine;

Aroma: Fruity of good intensity with notes of melon and citrus;

Flavour: Fruity, soft and balanced;

Food Pairing: As an appetizer, it goes well with grilled fish and seafood. It should be served at 6º to 8ºC.

Chemical physical analysis		
Analysis	Value	Elements
Total acidity	5.64	g/l tartaric acid
Acidity volatile	0.44	g/l acetic acid
Total dry extract	42.9	g/l
Total sugars	24.9	g/l
pH	3.30	---
Density	1.0018	g/ml
Total SO ₂	0.139	g/dm ³
Volumetric alcohol	9.67	%v/v
Under pressure	3.0	bar

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	6 – 8° C
Humidity	moderate
Light exposure	minimum

Logistic Data	
Capacity/bottle	750 ml
Nº bottles/box	6
Nº boxes/row	21
Nº rows/pallet	4
Nº boxes/pallet	84
Nº bottles/pallet	504
Bottle EAN Code	5601971795534
ITF Box Code	15601971795531

Dimensions length * width * height	
Box	0.26 * 0.17 * 0.33 m
Pallet	1.2 * 0.8 * 1.35 (euro pallet)

Weighing Data Kg	
Bottle	1.370
Box	8.385
Pallet	705