

XAIREL
RED 2024
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: Castelão, Trincadeira Preta, Tinta Roriz, Syrah and Touriga Nacional.

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.

Tasting Notes

Appearance: Clear;

Colour: Ruby;

Aroma: Red fruit notes;

Flavour: Full-bodied, soft and balanced;

Food Pairing: Great to accompany red and well seasoned meat dishes. It should be consumed at 16º to 18ºC.

Chemical physical analysis		
Analysis	Value	Elements
Total acidity	5.19	g/l tartaric acid
Acidity volatile	0.69	g/l acetic acid
Total dry extract	34.1	g/l
Total sugars	<0.6	g/l
pH	3.47	---
Density	0.9941	g/ml
Total SO ₂	35	mg/l
Volumetric alcohol	13.37	%v/v

certification: 25.10164. date: 06-02-2025



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	5601971581038
ITF Box Code	15601971581035

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