

XAIREL
WHITE 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: Fernão Pires and Arinto.

Soil type: of clay-limestone nature.

Vinification: Destemming and crushing, pelicular 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 bright;

Colour: Citrine;

Aroma: Intense mix of flowers and fruits;

Flavour: Fruity, soft and balanced with persistent finish;

Food Pairing: Serving well as an aperitif, it is great to accompany white meat dishes, fish and seafood. It should be consumed at 10° to 12°C.



Chemical physical analysis		
Analysis	Value	Elements
Total acidity	5.37	g/l acid tartaric
Acidity volatile	0.27	g/l acid acetic
Total dry extract	24.5	g/l
Total sugars	0.9	g/l
pH	3.39	---
Density	0.9911	g/ml
Total SO2	142	mg/l
Volumetric alcohol	12.60	%v/v

certification: 25.10647. date: 23-09-2025

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	5601971581137
ITF Box Code	15601971581134

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