

# PAXIS

Arinto | Vinho Regional Lisboa | white 2014



**Winemaker:** José Neiva Correia  
**Country/ Region:** Portugal / Lisboa  
**Terroir:** Quinta de Porto Franco (Single Estate)  
**Grapes:** Arinto 100%

**Vinification method:**

Destemming, pelicular maceration and pressing. Cooled to 15°C, the must passes by a vacuum filter with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

**Winemaker tasting notes:**

A fruited wine with notes of tropical fruits and citrus. In the tasting we feel also mineral notes adding more youth freshness to this powerful, intense and persistent white wine.

**Serving suggestions:**

It is an excellent aperitif and an exquisite complement to shrimps, seafood, soups, salads, fish dishes, sushi and all type of cheeses.

We recommend to serve at the temperature of 8-10°C.

**ABV at 20°C%:** 11,5

**Volume at 20°C g/cm<sup>3</sup>:** 0,9917

**Dry Extract total g/dm<sup>3</sup>:** 23,7

**Volatile acidity in acetic acid g/l:** 0,43

**Total acidity inTH2 g/l:** 5,62

**Fixed acidity inTH2 g/l:** 5,08

**pH:** 3,18

**SO2 (free) & (total) mg/l:** 40/117

**Gross weight:** 7.6 kg (6x75cl) or 15.2 kg (12x75cl)

**Case dimension (mm):** 310x235x340

**Pallet standard (1.0mx1.2m):** 68 cases (12x75cl) - 17 cases/level x 4 levels

**Euro pallet (0,80m x 1,20m):** 48 cases (12x75cl) - 12 cases/level x 4 levels

**Bottle bar code:** 560 031219 138 7

**Case bar code:** 2 560 031219 138 1

**FCL 1x 20'** = 1200 cases of 12/ 2450 cases of 6 (in the floor) / 11 Euro pallets / 10

**Pallets Standard**

  
**DFJ VINHOS**  
*The New Portugal*

**WINE ENTHUSIAST**  
THE WORLD IN YOUR GLASS

**85 points**

**DFJ Vinhos 2014  
Paxis Branco Arinto  
(Lisboa)**

Apples and crisp pears give this wine its intensely fresh character. It has bright acidity that shoots right through the wine, resulting in a tangy texture. Drink now.

— R.V. Published 10/1/2015

**BEST BUY**

