

# PAXIS

Caladoc & Tinta Roriz | Vinho Regional Lisboa | red 2013



**Winemaker:** José Neiva Correia  
**Country:** Portugal / **Region:** Lisboa  
**Grape Varieties:** Caladoc 50% and Tinta Roriz 50%

**Vinification method:**

Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. Fermentation up to 30° C in the first 2/3, and lowering down to 20° C during the last 1/3. During the whole fermentative process, pumping over 2 times per day, using each time half of the volume contained in the vat.

After the alcoholic fermentation, the cap is plunged for 30 days, and during that period, extraction of the gentle tannins is conducted, along with the malolactic fermentation and the natural stabilization of the wine.

**Winemaker tasting notes:**

A delicious wine. Captivating with its impressive aroma and perfectly smooth flavour of fresh cherry, raspberry and spice notes. Smooth medium body red wine the end of tasting it's tasty, elegant and persistent.

**Serving suggestions:**

Excellent with food or by itself. Good complement of roasts, barbecue, pastas, vegetarian and cheese dishes.  
We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 12,5  
Volume at 20°C g/cm<sup>3</sup>: 0,9965  
Dry Extract total g/dm<sup>3</sup>: 39,3  
Volatile acidity in acetic acid g/l: 0,47  
Total acidity inTH2 g/l: 5,85  
Fixed acidity inTH2 g/l: 5,26  
PH: 3,57  
SO2 (free) & (total) mg/l: 38/112

Gross weight: 7.6 kg (6x75cl)  
Case dimension (mm): 330x235x155  
Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) - 15 cases/level x 9 levels  
Euro Pallet (0.80mx1.20m): 96 cases (6x75cl) - 12 cases/level x 8 levels  
Bottle Barcode (EAN13): 560 031219047 2  
Case Barcode (ITF14): 1 560 031219047 9  
Full FCL 20' = 2450 cartons (on the floor), 10 STD pallets or 11 Euro pallets  
Truck 30T = 29 Euro pallets / 21 pallets Standard

