

PAXIS

Vinho Regional Lisboa | branco 2016



Winemaker: José Neiva Correia

Country / Region: Portugal / Lisboa

Grape Varieties: Blend of Fernão Pires 75%, Arinto 12,5%, Alvarinho 2,5%, Chardonnay 4,0%, Riesling 2,5%, Moscatel 1% and Verdelho 2,5%

Vinification method:

Destemming contact with skin contact. Cooled to 15°C, the must is then vacuum filtered with perlités. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

It's a dry bright white, fruited, young refreshing white with apple and lemon notes in the aroma and tasting. It's a pleasant easy drinking wine, smooth, easy drinking, a real day by day wine.

Serving suggestions:

Excellent aperitif, it's also a delicious complement of fish, white meat, vegetarian, Indian and Thai cuisines and as well lighter flavoured dishes, and fresh cheeses.

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

ABV at 20°C: 12,0

Volume at 20°C g/cm³: 0,9940

Dry Extract total g/dm³: 30,7

Volatile acidity in acetic acid g/l: 0,30

Total acidity inTH2 g/l: 5,18

Fixed acidity inTH2 g/l: 4,88

pH: 3,30

SO2 (free) & (total) mg/l: 40/134

FT.P.072.00

Carton of 6 bottles x 75 cl (lay down)

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

Case dimension: 330x235x155 - 310x235x340

Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl)

15 cases/level x 9 levels or 16 cases/level x 4 levels

Euro pallet (0,80mx1,2m): 96 cases (6x75cl) or 48 cases (12x75cl)

12 cases/level x 8 levels or 12 cases/level x 4 levels

Bottle bar code (EAN13) = 5600312191578

Carton bar code (ITF14) (6x 75cl): 15600312191575

Carton bar code (ITF14) = (12 x 75cl): 25600312191572

FCL 1x 20' = 2450 cartons (on the floor) / 11 euro pallets / 10 standard pallets

Truck 30T = 29 euro pallets / 21 Standard pallets