

# PAXIS

Vinho Regional Lisboa | branco 2017



**Winemaker:** José Neiva Correia  
**Country / Region:** Portugal / Lisboa  
**Grape Varieties:** Arinto 100%

**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.

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**ABV at 20°C%:** 12,0  
**Volume at 20°C g/cm<sup>3</sup>:** 0,9916  
**Dry Extract total g/dm<sup>3</sup>:** 24,5  
**Volatile acidity in acetic acid g/l:** 0,34  
**Total acidity in TH2 g/l:** 5,78  
**Fixed acidity in TH2 g/l:** 5,40  
**pH:** 3,17  
**SO<sub>2</sub> (free) & (total) mg/l:** 39/127  
**FT.P.072.00**

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**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

