

PAXIS

Vinho Regional Lisboa | white 2016 | Medium Dry



Winemaker: José Neiva Correia

Country/ Region: Portugal / Lisboa

Terroir: Quinta de Porto Franco single estate; Quinta da Ponte single estate; Quinta do Rocio single estate, Quinta do Romão single estate.

Grapes: Fernão Pires 90%; Arinto 5%; Verdelho 2,5%; Riesling 2,5%

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:

Very fresh and aromatic, with green notes and citrus fruits well present. Good volume in the mouth, well integrated acidity, tasty, smooth and elegant.

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%: 12,0
Volume at 20°C g/cm³: 0,9944
Dry Extract total g/dm³: 31,8
Volatile acidity in acetic acid g/l: 0,31
Total acidity in TH2 g/l: 5,32
Fixed acidity in TH2 g/l: 5,01
pH: 3,31
SO₂ (free) & (total) mg/l: 38/137

Gross weight: 7.6 kg (6x75cl)
Case dimension (mm): 310x235x340
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 bar code: 560 0312 192130 1
Case bar code: 1 560 0312 19213 8
FCL 1x 20' = 2500 cases of 6 (on the floor) / 11 Euro pallets / 10 Pallets Standard

