

# PAXIS

Vinho Regional Lisboa | red 2016 | Medium Dry



**Winemaker:** José Neiva Correia

**Country:** Portugal / **Region:** Lisboa

**Grape Varieties:** Tinta Roriz 25% | Caladoc 25% | Shiraz 25% | Alicante Bouschet 15% | Castelão 10%

**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:**

Aromatic to red fruits, rich, fresh, vibrant, it's a delicious wine, smooth tasty, elegant with a long and pleasant end of tasting.

**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 14-18°C.

ABV at 20°C%: 13,0

Volume at 20°C g/cm<sup>3</sup>: 0,9988

Dry Extract total g/dm<sup>3</sup>: 44,9

Volatile acidity in acetic acid g/l: 0,48

Total acidity inTH2 g/l: 6,08

Fixed acidity inTH2 g/l: 5,62

PH: 3,56

SO2 (free) & (total) mg/l: 40/ 93

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 0312 19215 5

Case Barcode (ITF14): 1 560 0312 19215 2

Full FCL 20' = 2500 cartons (on the floor), 10 STD pallets or 11 Euro pallets

Truck 30T = 29 Euro pallets / 21 pallets Standard

