PAXIS Bulldog

Vinho Regional Lisboa | branco 2019























Grape Varieties: Fernão Pires 70% + 15% Arinto + 5% Verdelho + 5% Alvarinho + 5% Oaked Chardonnay

Vinification method:

Destemming contact with skin contact. Cooled to 15°C, the must is then vacuum filtered with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C. the 5% Chardonnay is fermented and aged 12 months in new French oak barrels

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: 0,9953 Dry Extract total g/dm3: 25,0 Volatile acidity in acetic acid g/l: 0,34 Total acidity inTH2 g/l: 5,32 Fixed acidity inTH2 g/l: 4,98 pH: 3.31 SO2 (free) & (total) mg/l: 38/144 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) = 5600312192261 Carton bar code (ITF14) (6x 75cl): 15600312192268 Carton bar code (ITF14) = (12 x 75cl): 25600312192265 FCL 1x 20'= 2450 cartons (on the floor) / 11 euro pallets / 10 standard pallets

Truck 30T = 29 euro pallets / 21 Standard pallets





