

# PAXIS

Vinho Regional Lisboa | white 2024



**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 perlites. 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%: 11.5  
Volume at 20°C g/cm<sup>3</sup>: 0,9916  
Dry Extract total g/dm<sup>3</sup>: 22,9  
Volatile acidity in acetic acid g/l: 0,46  
Total acidity inTH2 g/l: 5,25  
Fixed acidity inTH2 g/l: 4,80  
pH: 3,17  
SO2 (free) & (total) mg/l: 45/150

Carton of 12 bottles x 75 cl  
Gross weight: 14.4 kg  
Case dimension cm: 32.3x30.5x23.1  
Pallet Standard (1.0mx1.2m): 68 cases / 17 cases/level x 4 levels  
Euro pallet (0,80m x 1,2m): 48 cases// 12 cases/level x 4 levels  
Bottle bar code (EAN13) = 560 031219 138 7  
Carton bar code (ITF14) = (12 x 75cl): 2 560 031219 138 1

