

Paxis

Trincadeira & Aragonez | Vinho Regional Alentejo | red 2010



Winemaker: José Neiva Correia
Country: Portugal / **Region:** Alentejo
Grape Varieties: Trincadeira & Aragonez

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:

Ruby colour with fines aromas that show the unique fruit and floral notes characteristic of these grapes. Smooth, ripe tannins, together with the perfect gentle acidity, give balance and persistence to the palate.

Serving suggestions:

Excellent with food or by itself. Will accompany, for example, pasta, meat and cheese dishes.
We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13,0
Volume at 20°C g/cm³: 0,9935
Dry Extract total g/dm³: 32,3
Volatile acidity in acetic acid g/l: 0,59
Total acidity inTH² g/l: 5,10
Fixed acidity inTH² g/l: 4,36
pH: 3,63
SO₂ (free) & (total) mg/l: 35/ 131

Gross weight: 7.6 kg (6x75cl)
Case dimension: 330x235x155
Pallet configuration:
1.0mx1.2m: 135 cases (6x75cl) - 15 cases/level x 9 levels
EURO: 96 cases (6x75cl) - 12 cases/level x 8 levels
Bottle barcode (EAN13): 560 031219 142 4
Cartoon barcode (ITF14): (6x 75cl): 1 560 031219 142 1
FCL 1x20' = 2450 cases (6x75cl) / 11 Europallets / 10 Standard pallets