

PAXIS

Bulldog

Vinho Regional Lisboa | rose 2018



Winemaker: José Neiva Correia
Country / Region: Portugal / Lisboa
Grape Varieties: 25% Touriga Nacional + 25% Pinot Noir + 20% Caladoc + 15% Touriga Franca + 15% Alfocheiro

Vinification method:

Destemming, pelicular maceration and pressing. Cooled to 15°C, the must passes by a vacuum filter with perlit. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

Brilliant with fruit notes of strawberries, cherries and ripe red fruits. Refreshing, delicious, refined, smooth, with a long, intense and elegant finish.

Serving suggestions:

Excellent as aperitif, it's also a delicious complement of fish, poultry, Vegetarian, Indian, Thai and other spicy and hot cuisines. Great also with lighter flavoured dishes, fresh cheeses, soups and particularly excellent with marinated gastronomy.

We recommend to serve at the temperature of 8-10°C.

ABV at 20°C%: 12,0
 Volume at 20°C g/cm³: 0,9951
 Dry Extract total g/dm³: 25,0
 Volatile acidity in acetic acid g/l: 0,26
 Total acidity in TH2 g/l: 5,62
 Fixed acidity in TH2 g/l: 5,36
 pH: 3,37
 SO₂ (free) & (total) mg/l: 38/ 143
 FT.P.634.00

Carton of 12 bottles x 75 cl
 Gross weight: 16.1 kg
 Case dimension (mm): A 310 x L 333 x C 251
 Pallet Standard (1.0mx1.2m): 70 cases | 14 cases/ level x 5 levels
 Euro pallet (0,80m x 1,2m): 50 cases | 10 cases/ level x 4 levels
 Bottle bar code (EAN13) = 560 0312 19227 8
 Carton bar code (ITF14) = (12 x 75cl): 2 560 0312 19227 2
 FCL 1x 20' = 2150 cartons (on the floor) / 11 euro pallets / 10 standard pallets

