

PAXIS

MEDIUM DRY | Vinho Regional Lisboa | rose 2019



Winemaker: José Neiva Correia

Country / Region: Portugal / LISBOA

Varietals: Alfrocheiro 20% | Cabernet Sauvignon 20% | Shiraz 20% | Castelão 20% | Caladoc 20%

Vinification method:

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

Winemaker tasting notes:

Brilliant light pink with fruity aroma to matured red fruits. Refreshing, delicious, refined, smooth, with a long, intense and elegant finish.

Serving suggestions:

Excellent as an aperitif. It is a delicious complement of fish, poultry, Vegetarian, Indian, Thai, Mexican and other spicy and hot cuisines. Excellent also with light dishes, fresh cheeses, soups and particularly suitable for marinades and other dishes with very present vinegar.

We recommend serving at a temperature of 8-10°C.



ABV at 20°C%: 12.0
Volume at 20°C g/cm³: 0.9957
Dry Extract total g/dm³: 35.7
Volatile acidity in acetic acid g/l: 0.21
Total acidity in TH2 g/l: 5.92
Fixed acidity in TH2 g/l: 5.72
pH: 3.30
SO₂ (free) & (total) mg/l: 38/ 130

Carton of 6 bottles x 75 cl
Gross weight: 7.28 kg
Case dimensions (cm): H 15.4 x W 33 x L 23
Pallet Standard (1.0mx1.2m): 150 cases | 15 cases/ level x 10 levels
Euro pallet (0.80m x 1.2m): 120 cases | 12 cases/ level x 10 levels
Bottle bar code (EAN13) = 560 0312 19263 6
Carton bar code (ITF14) = 1 560 0312 19263 3
FCL 1x 20' = 2500 cartons (on the floor) / 11 euro-pallets / 10 standard pallets