

PAXIS

Vinho Regional Lisboa | branco 2020



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 perlités. 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/cm³: 0,9901

Dry Extract total g/dm³: 19,0

Volatile acidity in acetic acid g/l: 0,41

Total acidity inTH2 g/l: 6,65

Fixed acidity inTH2 g/l: 5,42

pH: 3,55

SO₂ (free) & (total) mg/l: 38/137

