PAXIS

TOURIGA NACIONAL | TOURIGA FRANCA | TINTA RORIZ Vinho Regional Lisboa | red 2020

RING YOUR INE TO LIF

Winemaker: José Neiva Correia Country: Portugal / Region: Lisboa Grape Varieties: Touriga Nacional 34%: Touriga Franca 33% and Tinta Roriz 33%

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:

A delicious wine. Captivating with its impressive aroma and perfectly smooth flavour of fresh cherry, raspberry and spice notes. Smooth medium body red wine the end of tasting it's tasty, elegant and persistent.

Serving suggestions:

Excellent with food or by itself. Good complement of roasts, barbecue, pastas, vegetarian and cheese dishes. We recommend to serve at the temperature of 16-18ºC.

ABV at 20ºC%: 12,5 Volume at 20°C g/cm³: 0.9974 Dry Extract total g/dm³: 40.9 Volatile acidity in acetic acid g/l: 0.50 Total acidity inTH2 g/l: 5.48 Fixed acidity inTH2 g/l: 4.86 PH: 3.62 SO2 (free) & (total) mg/l: 35/ 77

Carton 12 x 75 cl Gross weight (kg): 16.1 Case dimensions (cm): H 31.7 W 33.3 L 25.1 Pallet Standard (1.0mx1.2m x 1.8 m): 70 cases - 14 cases/level x 5 levels Euro-pallet (0.8mx1.2m x 1.8 m): 50 cases - 10 cases/level x 5 levels Bottle Barcode (EAN13): 5600312192049 Case Barcode (ITF14): 25600312192043 FCL 1x20' = 1100 cases (estiva) / 11 Euro pallets / 10 Standard Pallets Truck 30T = 28 Euro pallets / 20 Standard Pallets









Gold Medal 2021

90 Points

Paxis Blend "Bulldog" 2020 Red

DF] Vinhos Vintage: 2020

TASTING NOTES

The wine has light red fruit on the palate that comes across as smooth and elegant . Very easy drinking, quaffable and quite enjoyable for any type of meal.









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The New Portugal

