

PAXIS

RED BLEND | RESERVA

Vinho Regional Lisboa | red 2020



Winemaker: José Neiva Correia

Country: Portugal / **Region:** Lisboa

Grape Varieties: SHIRAZ 45%; ALICANTE BOUSCHET 20%; CALADOC 20%; TANNAT 10% TOURIGA NACIONAL 5%;

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.

Wine is aged in French oak barrels from Seguin Moreau of 225 Lt for 3 months.

Winemaker tasting notes:

Bright, fresh but elegant aroma to red berries and spice notes. Very tasty, smooth, finishes elegant, intense 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 16-18°C.

ABV at 20°C%: 12,5

Volume at 20°C g/cm³: 0.9974

Dry Extract total g/dm³: 40.5

Volatile acidity in acetic acid g/l: 0.54

Total acidity inTH2 g/l: 5.44

Fixed acidity inTH2 g/l: 4.82

PH: 3.66

SO2 (free) & (total) mg/l: 39/ 73

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): 5600312192759

Case Barcode (ITF14): 25600312192753

FCL 1x20' = 1100 cases (on the floor)/ 11 Euro pallets / 10 Standard Pallets