

# PAXIS

Vinho Regional Lisboa | white 2023



**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.

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**ABV at 20°C:** 11.5  
**Volume at 20°C g/cm<sup>3</sup>:** 0,9902  
**Dry Extract total g/dm<sup>3</sup>:** 19,8  
**Volatile acidity in acetic acid g/l:** 0,42  
**Total acidity in TH2 g/l:** 5,32  
**Fixed acidity in TH2 g/l:** 5,00  
**pH:** 3,12  
**SO<sub>2</sub> (free) & (total) mg/l:** 34/150

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**Carton of 12 bottles x 75 cl**  
**Gross weight:** 14.4 kg  
**Case dimension cm:** 32.3x30.5x23.1  
**Pallet Standard (1.0mx1.2m):** 68 cases / 17 cases/level x 4 levels  
**Euro pallet (0,80m x 1,2m):** 48 cases// 12 cases/level x 4 levels  
**Bottle bar code (EAN13) =** 560 031219 138 7  
**Carton bar code (ITF14) =** (12 x 75cl): 2 560 031219 138 1

