

PAXIS

D.O.C. Douro | red 2013



Winemaker: José Neiva Correia

Country / Region: Portugal / Douro

Grape Varieties: Blend of Touriga Franca, Touriga Nacional and Tinta Roriz

Vinification method:

Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. and . 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 of Allier oak barrels of 225 Lt for 3 months.

Winemaker tasting notes:

Rich and full bodied but very smooth. Delicious intense fruit with a complex and elegant finish.

Serving suggestions:

Superb on its own, it is also excellent with any meat dishes, oily fish, spicy food, Mediterranean cuisine and cheese.

We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 13.0

Volume at 20°C g/cm³: 0.9936

Dry Extract total g/dm³: 32,3

Volatile acidity in acetic acid g/l: 0.59

Total acidity inTH2 g/l: 6,22

Fixed acidity inTH2 g/l: 5,63

pH: 3,62

SO2 (free) & (total) mg/l: 39/131

Gross weight: 7.6 kg (6x75cl)

Case dimension: 330x235x155 or 310x235x340

Standard Pallet (1.0mx1.2m): 135 cases (6x75cl) or 68 cases (12x75cl)

15 cases/level x 9 levels or 17 cases/level x 4 levels

Euro Pallet (0.80mx1.2m): 96 cases (6x75cl) or 48 cases (12x75cl)

12 cases/level x 8 levels or 12 cases/level x 4 levels

Bottle Bar code (EAN13): 560 031219 0045

Case Bar Code (ITF14): (6x 75cl): 1 560 0312 19 004 2

Case Bar Code (ITF14): (12 x 75cl): 2 560 0312 19 004 9

