

PAXIS

Arinto | Vinho Regional Lisboa | white 2016



Winemaker: José Neiva Correia
Country/ Region: Portugal / Lisboa
Terroir: Quinta de Porto Franco (Single Estate)
Grapes: Arinto 100%

Vinification method:

Destemming, pelicular maceration and pressing. Cooled to 15°C, the must passes by a vacuum filter with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16°C and 18°C.

Winemaker tasting notes:

A fruited wine with notes of tropical fruits and citrus. In the tasting we feel also mineral notes adding more youth freshness to this powerful, intense and persistent white wine. João Paulo Martins; Vinhos de Portugal 2016; "It is intended for foreign markets and therefore internally is only available at DFJ Vinhos. Very fresh and aromatic, with green notes and citrus fruits well present, the wine has a very clear summer side. Good volume in the mouth, well integrated acidity here to patronize the wine, the fruit is in evidence here and works well as a whole."

Serving suggestions:

It is an excellent aperitif and an exquisite complement to shrimps, seafood, soups, salads, fish dishes, sushi and all type of cheeses. We recommend to serve at the temperature of 8-10°C.

ABV at 20°C%: 12,0
Volume at 20°C g/cm³: 0,9931
Dry Extract total g/dm³: 26,6
Volatile acidity in acetic acid g/l: 0,36
Total acidity inTH2 g/l: 6,08
Fixed acidity inTH2 g/l: 5,63
pH: 3,17
SO2 (free) & (total) mg/l: 30/144

Gross weight: 7.6 kg (6x75cl) or 15.2 kg (12x75cl)
Case dimension (mm): 310x235x340
Pallet standard (1.0mx1.2m): 68 cases (12x75cl) - 17 cases/level x 4 levels
Euro pallet (0,80m x 1,20m): 48 cases (12x75cl) - 12 cases/level x 4 levels
Bottle bar code: 560 031219 138 7
Case bar code: 2 560 031219 138 1
FCL 1x 20' = 1200 cases of 12/ 2450 cases of 6 (in the floor) / 11 Euro pallets / 10 Pallets Standard

