

PAXIS

Caladoc & Tinta Roriz | Vinho Regional Lisboa | red 2012



Winemaker: José Neiva Correia
Country: Portugal / **Region:** Lisboa
Grape Varieties: Caladoc 50% and Tinta Roriz 50%

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 dishes and cheeses. Also very good complement of spicy food, for example Mexican, Thai, India gastronomies and dishes with vinegar.

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

ABV at 20°C%: 12,5

Bottle Barcode (EAN13): 560 031219047 2

Case Barcode (ITF14): 1 560 031219047 9



WINE ENTHUSIAST
THE WORLD IN YOUR GLASS

90 points

DFJ Vinhos 2012 Paxis Red (Lisboa)

Rich, spicy and deliciously fruity, it has tannins well cushioned by the ample blackberry flavors. Acidity preserves the wine's easy freshness, while it also has a dense texture. Drink now, but the wine will be richer in late 2014. — R.V.
Published 8/1/2014

BEST BUY

ONLINE EXCLUSIVE

