

# PAXIS

Vinho Regional Lisboa | branco 2018



**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 perletes. 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.

**ABV at 20°C%:** 11,5  
**Volume at 20°C g/cm<sup>3</sup>:** 0,9918  
**Dry Extract total g/dm<sup>3</sup>:** 23,5  
**Volatile acidity in acetic acid g/l:** 0,36  
**Total acidity in TH2 g/l:** 5,18  
**Fixed acidity in TH2 g/l:** 4,82  
**pH:** 3,33  
**SO2 (free) & (total) mg/l:** 38/140

**Carton of 12 bottles x 75 cl**  
**Gross weight:** 14.4 kg (12x75cl)  
**Case dimension:** 32.3x30.5x23.1

**Pallet Standard (1.0mx1.2m):** 68 cases (12x75cl) // 17 cases/level x 4 levels  
**Euro pallet (0,80mx1,2m):** 48 cases (12x75cl) // 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

