

# PAXIS

Vinho Regional Lisboa | white 2022



**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.

ABV at 20°C: 11.5

Volume at 20°C g/cm<sup>3</sup>: 0,9921

Dry Extract total g/dm<sup>3</sup>: 24,2

Volatile acidity in acetic acid g/l: 0,44

Total acidity inTH2 g/l: 5,10

Fixed acidity inTH2 g/l: 4,63

pH: 3,27

SO<sub>2</sub> (free) & (total) mg/l: 32/141

Carton of 12 bottles x 75 cl

Gross weight: 14.4 kg

Case dimension cm: 32.3x30.5x23.1

Pallet Standard (1.0m x 1.2m): 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

