

PAXIS

Vinho Regional Lisboa | white 2023 | Medium Dry


DFJ VINHOS
The New Portugal



Winemaker: José Neiva Correia
Country/ Region: Portugal / Lisboa
Terroir: DFJ VINHOS single estates
Grapes: Fernão Pires 90%; Marsanne 8% Verdejo 2%

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:

Fruity wine, young, refreshing, we feel in the aroma and taste apples and citrus. Very tasty, elegant, soft, easy to drink, great for everyday consumption.

Serving suggestions:

Excellent as 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%: 12,0
Volume at 20°C g/cm³: 0,9947
Dry Extract total g/dm³: 31,5
Volatile acidity in acetic acid g/l: 0,34
Total acidity inTH2 g/l: 5,25
Fixed acidity inTH2 g/l: 4,79
pH: 3,35
SO2 (free) & (total) mg/l: 39/140

Gross weight: 7.6 kg (6x75cl)
Case dimension (mm): 310x235x340
Pallet Standard (1.0mx1.2m): 135 cases (6x75cl) - 15 cases/level x 9 levels
Euro Pallet (0.80mx1.20m): 96 cases (6x75cl) - 12 cases/level x 8 levels
Bottle bar code: 560 0312 192130 1
Case bar code: 1 560 0312 19213 8
FCL 1x 20' = 2500 cases of 6 (on the floor) / 11 Euro pallets / 10 Pallets Standard

