

# PAXIS

Vinho Regional Lisboa | white 2024



**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/cm³:** 0,9916

**Dry Extract total g/dm³:** 22,9

**Volatile acidity in acetic acid g/l:** 0,46

**Total acidity inTH2 g/l:** 5,25

**Fixed acidity inTH2 g/l:** 4,80

**pH:** 3,17

**SO2 (free) & (total) mg/l:** 45/150

**Carton of 12 bottles x 75 cl**

**Gross weight:** 14.4 kg

**Case dimension cm:** 32.3x30.5x23.1

**Pallet Standard (1.0mx1.2m):** 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



**DFJ VINHOS**  
*The New Portugal*

