

# PAXIS

Vinho Regional Lisboa | white 2016 | Medium Dry

  
**DFJ VINHOS**  
*The New Portugal*



**Winemaker:** José Neiva Correia

**Country/ Region:** Portugal / Lisboa

**Terroir:** Quinta de Porto Franco single estate; Quinta da Ponte single estate; Quinta do Rocio single estate, Quinta do Romão single estate.

**Grapes:** Fernão Pires 90%; Arinto 5%; Verdelho 2,5%; Riesling 2,5%

**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:**

Very fresh and aromatic, with green notes and citrus fruits well present. Good volume in the mouth, well integrated acidity, tasty, smooth and elegant.

**Serving suggestions:**

It is an excellent aperitif and an exquisite complement to shrimps, seafood, soups, salads, fish dishes, sushi and all type of cheeses.

We recommend to serve at the temperature of 8-10°C.

ABV at 20°C%: 12,0

Volume at 20°C g/cm<sup>3</sup>: 0,9944

Dry Extract total g/dm<sup>3</sup>: 31,8

Volatile acidity in acetic acid g/l: 0,31

Total acidity inTH2 g/l: 5,32

Fixed acidity inTH2 g/l: 5,01

pH: 3,31

SO<sub>2</sub> (free) & (total) mg/l: 38/137

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

