

PAXIS

WINEMAKERS SELECTION | RED BLEND

Touriga Nacional | Touriga Franca | Tinta Roriz | Shiraz | Cabernet Sauvignon Vinho Regional Lisboa | red 2018



Winemaker: **José Neiva Correia** Country: **Portugal /** Region: **Lisboa**

Grape Varieties: Touriga Nacional 15%; Touriga Franca 15%; Tinta Roriz 20%; Caladoc

20%; Shiraz 20%; Cabernet Sauvignon 10%

Vinification method:

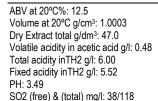
Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. Fermentation up to 30° C in the first 2/3, and lowering down to 20° C during the last 1/3. During the whole fermentative process, pumping over 2 times per day, using each time half of the volume contained in the vat. After the alcoholic fermentation, the cap is plunged for 30 days, and during that period, extraction of the gentle tannins is conducted, along with the malolactic fermentation and the natural stabilization of the wine.

Winemaker tasting notes:

A great option for an everyday wine. Fruity aroma who continues in the tasting. Very easy and round medium body red wine with an end of tasting very tasty, elegant and persistent.

Serving suggestions:

Excellent with food or by itself. Good complement of roasts, barbecues, events, pastas, pizzas, burgers, vegetarian, hot spicy gastronomies and cheese dishes. To enjoy with family and friends. We recommend to serve at the temperature of 15-18°C.



Carton 12 x 75 cl Gross weight (kg): 16.1 Case dimensions (cm): H 31.7 W 33.3 L 25.1 Bottle Barcode (EAN13): 5600312192582 Case Barcode (ITF14): 25600312192586 Euro-pallet (0.8mx1.2m): 50 cases - 10 cases/level x 5 levels = 825kg Pallet Standard (1.0mx1.2m): 70 cases - 14 cases/level x 5 levels = 1150kg FCL20' = 1100 cases (on the floor) / 11 Euro pallets / 10 STD pallets FCL40' = 1490 / 1685 cases (on the floor) / 25 Euro pallets / 21 STD pallets Truck 30T = 29 Euro pallets / 20 Standard Pallets





