

PAXIS

RED BLEND | WINEMAKER'S SELECTION

Vinho Regional Lisboa | red 2021



Winemaker: José Neiva Correia

Country/ Region: Portugal / Lisboa Wine Region

Varietals: Shiraz 40%; Caladoc 30%; Alicante Bouschet 20%; Tinta Roriz 5%; Cabernet Sauvignon 5%

Ageing: The wine ages in bottle during 1 month after bottling.

Vinification method:

Classic fermentation method made in stainless steel vats, 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:

This deep ruby red, full-bodied wine has berry fruit flavours and a beautiful balance. It's fruity, tasty, and very pleasant and elegant.

Serving suggestions:

It's the perfect everyday red wine. It's excellent with or without food. Excellent complement of white and red meat dishes, roasts, barbecue, pasta, pizzas, vegetarian, Mexican, India, Thai and Chinese gastronomies, cheese dishes. We recommend to serve at the temperature of 12-16°C.

ABV at 20°C: 12.5

Volume at 20°C g/cm³: 0.9984

Dry Extract total g/dm³: 43.1

Volatile acidity in acetic acid g/l: 0.47

Total acidity inTH2 g/l: 6.00

Fixed acidity inTH2 g/l: 5.42

PH: 3.47

SO2 (free) & (total) mg/l: 35/128

Gross weight (12x75cl): 16.1 kg

Case dimension/ cm: H 31.7 x W 33.3 x L 25.1

Pallet Standard (1.0m x 1.2m): 70 cases | 14 cases/ level x 5 levels

Euro pallet (0.80m x 1.2m): 50 cases | 10 cases/level x 5 levels

Full FCL 20' = 1050 cases (on the floor), 10 STD pallet or 11 Euro pallets

Bottle barcode (EAN13) 560 0312 19258 2

Case barcode (ITF14): 2 560 0312 19258 6

