

PAXIS

Vinho Regional Lisboa | white 2025



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 perlit. 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: 0.9927
Dry Extract total g/dm³: 26.3
Volatile acidity in acetic acid g/l: 0.40
Total acidity in TH2 g/l: 6.08
Fixed acidity in TH2 g/l: 5.63
pH: 3.38
SO2 (free) & (total) mg/l: 35/144

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



jamesuckling



DFJ VINHOS ARINTO LISBOA PAXIS 2025

A pure arinto with aromas of herbs and grapefruit. The palate is tart, with fibrous, nervy notes that balance a touch of sweet stone fruit. Drink now.