PAXIS

RED BLEND | Vinho Regional Lisboa | red 2024

Winemaker: JOSÉ NEIVA CORREIA
Country: PORTUGAL **/ Region:** LISBOA
Grape Varieties: CALADOC 45%, SHIRAZ 35%, ALICANTE BOUSCHET 10%, CABERNET SAUVIGNON 5%, TINTA RORIZ 5%

Vinification method:
Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. Fermentation up to 30º C in the first 2/3, and lowering down to 20º 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 delicious wine. Captivating with its impressive aroma and perfectly smooth flavour of fresh cherry, raspberry and spice notes. Smooth medium body red wine the end of tasting it's tasty, elegant and persistent.

Serving suggestions:
Excellent with food or by itself. Good complement of roasts, barbecue, pastas, vegetarian and cheese dishes. We recommend to serve at the temperature of 12-16ºC.

ABV at 20ºC%: 12,0
Volume at 20ºC g/cm^3: 1,0004
Dry Extract total g/dm^3: 48,3
Volatile acidity in acetic acid g/l: 0.52
Total acidity inTH2 g/l: 6.38
Fixed acidity inTH2 g/l: 5.90
PH: 3.33
SO2 (free) & (total) mg/l: 38/ 90

Carton 12 x 75 cl / Gross weight (kg): 14,3
Case dimensions (cm): H 31.7 W 33.3 L 25.1
Pallet Standard (1.0mx1.2m x 1.8 m): 70 cases - 14 cases/level x 5 levels
Euro-pallet (0.8mx1.2m x 1.8 m): 50 cases - 10 cases/level x 5 levels
Bottle Barcode (EAN13): 5600312192049
Case Barcode (ITF14): 25600312192043
FCL 1x20' = 1100 cases (on the floor)/ 11 Euro pallets / 10 Standard Pallets

DFJ VINHOS, SA – Quinta da Fonte Bela; 2070-681 VILA CHÃ DE OURIQUE; PORTUGAL
T: +351243704701 * www.dfjvinhos.com * info@dfjvinhos.com * DCM; 13 de outubro de 2026