

PAXIS

Touriga Nacional | Touriga Franca | Tinta Roriz
Vinho Regional Lisboa | red 2016



Winemaker: José Neiva Correia

Country: Portugal / **Region:** Lisboa

Grape Varieties: Touriga Nacional 34%; Touriga Franca 33% and Tinta Roriz 33%

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 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 16-18°C.

Volume at 20°C g/cm³: 0,9999

Dry Extract total g/dm³: 47,3 **Volatile**

acidity in acetic acid g/l: 0,46 **Total**

acidity in TH2 g/l: 6,22

Fixed acidity in TH2 g/l: 5,76

PH: 3,42

SO2 (free) & (total) mg/l: 38/118

Carton 12 x 75 cl

Gross weight (kg): 16.1 (12 x 75cl)

Case dimensions (cm): H 31.0 W 33.3 L 25.1 (cm)

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 (estiva) / 11 Euro pallets / 10 Standard Pallets

Truck 30T = 28 Euro pallets / 20 Standard Pallets

