

# **PAXIS**

### RED BLEND | Vinho Regional Lisboa | red 2020

Winemaker: José Neiva Correia Country: Portugal / Region: Lisboa Grape Varieties: BLEND OF RED VARIETALS

#### 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.

ABV at 20°C%: 12.5 Volume at 20°C g/cm3: 0.9974 Dry Extract total g/dm3: 40.9 Volatile acidity in acetic acid g/l: 0.50 Total acidity inTH2 g/l: 5.48 Fixed acidity inTH2 g/l: 4.86 PH: 3.62 SO2 (free) & (total) mg/l: 35/77

FCL 1x20' = 1100 cases (on the floor)/ 11 Euro pallets / 10 Standard Pallets











Silver



















Gold Medal 2021 90 Points

# Paxis Blend "Bulldog" 2020 Red

DF1 Vinhos Vintage: 2020

TASTING NOTES

The wine has light red fruit on the palate that comes across as smooth and elegant. Very easy drinking, quaffable and quite enjoyable for any type of meal.







DFJ vinhos

The New Portugal













