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 15ºC, the must is then vacuum filtered with perlites. The fermentation is achieved through active dry yeasts, the temperature being controlled between 16ºC and 18ºC.

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 8-10ºC.

ABV at 20ºC%: 11.5
Volume at 20ºC g/cm^3: 0,9927
Dry Extract total g/dm^3: 26,3
Volatile acidity in acetic acid g/l: 0,40
Total acidity inTH2 g/l: 6,08
Fixed acidity inTH2 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

jamessuckling

89 POINTS

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.

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