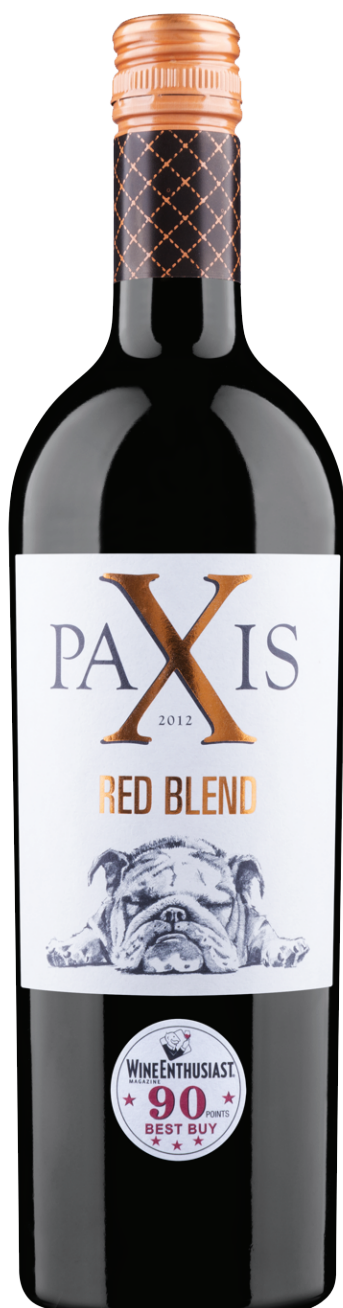


PAXIS Bulldog

DFJ VINHOS born in 1998 to export to the UK where two of the DFJ partners (Dino and Fausto) have for more than two decades the most successful company importing Portuguese wines D&F. Dino Ventura was one the most innovative sales and marketing person the UK wine sector ever saw. He look to all the details of the society to find ideas to apply and develop the Portuguese wine consumption. One day he found one of its children playing in school a very traditional and physical UK game called Bulldog. During the game he heard children saying PAXIS as a way to express immunity from being caught. PAXIS was so and in a sense a stage of ideal escape from the stress of the world where we could appreciate a great wine getting all the pleasure to our senses. Because of that the PAXIS wines are always carefully selected to offer the best ratio price/ quality/ pleasure. Enjoy it!



Harvest: 2012

Color: Red

Winemaker: José Neiva Correia

Country: Portugal

Region: Lisboa

Terroir: Porto Franco Single State

Grapes: Tinta Roriz, Caladoc.

Vinification Method

Classic fermentation method with destemming and pre fermentative skin contact followed of the application of dry yeasts. and . 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.

Ageing

Ageing of four months in bottle.

Tasting Notes

A delicious wine. Although the palate is quite concentrated, it presents a surprisingly gentle nature. This wine is medium-bodied and brimming with aromas of black cherries, raspberries and the spicy notes. The finish is elegant and persistent.

How to Serve

Excellent if taken with meals or alone, can accompany any dish well seasoned, for example, baked, barbecue, cheese-based dishes, pasta and vegetarian dishes. We recommend to serve at the temperature of 16-18°C.

ABV at 20°C%: 12,5
Volume at 20°C g/cm3: 0,9981
Total dry matter g/dm3: 42,9
Volatile acidity (in acetic acid) g/l: 0,59
Total acidity g/l: 5,70
Fixed acidity g/l: 4,96
pH: 3,56
SO2 (free) & (total) mg/l: 29/83

Gross weight: 8,3 kgs (6x75cl)
Pallet configuration: 135 cases (6x75cl) - 15 cases/level x 9 levels
Euro pallet configuration: 96 cases (6x75cl) - 12 cases/level x 8 levels
Case dimensions: 330x235x155
Bar code (UPC): 5 600312 192049