



REGION: ALGARVE PRODUCER: JOAQUIM & TIAGO LOPES WINEMAKERS: FREDERICO VILAR GOMES DUARTE RAIMUNDO



SOILS: Calcareous Clays

VARIETIES: 100% Viognier

WINEMAKING: Careful hand-picking in small boxes and vinified without skin contact at a controlled temperature plus aged 5 months in French oak barrels on its lees.



ALCOHOL: 13,5% v/v STORAGE: 16°C SERVE: Between 10-12°C



GASTRONOMY: This wine is a good companion to soft cheeses, lighter meat dishes like turkey or chicken and more intense seafood like lobster.



TASTING NOTES

COLOUR: Golden.

AROMA: Complex with soft caramelized and vanilla notes and fruity peach and grapefruit.

TASTE: Creamy, balanced and very complex. Long, fresh and persistent finish.





Launch date · May 2023

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