



# PAXÁ SPECIAL

RED WINE | 2019

REGION: ALGARVE

PRODUCER: PAXÁ WINES, LDA

WINEMAKERS: FREDERICO VILAR GOMES  
DUARTE RAIMUNDO



SOILS: Calcareous Clays

VARIETIES: Syrah e Alicante Bouschet

WINEMAKING: Very selective harvest, in small boxes, was vinified at controlled temperature and then aged in a single barrel of 500 liters of French oak for 28 months.



ALCOHOL: 14% v/v

STORAGE: 14°C

SERVE: Between 16-18°C



GASTRONOMY: This wine makes a perfect pairing with strong flavors meat dishes like game or lamb, hard cheese, and Portuguese "presunto" ham.



TASTING NOTES

COLOUR: High Concentration Ruby.

AROMA: Complex, combining notes of ripe black fruit, orange blossom and violets with toasted notes of the long aging in French oak barrels with hints of vanilla, spices and coffee.

TASTE: Full-bodied, intense, balanced with a persistent and fresh finish.

OBSERVATION: Unfiltered and unstabilised wine that may create a natural deposit.

Launch date · June 2024

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PAXÁ WINES