

PAXÁ NEGRA MOLE

5€,10



REGION: ALGARVE

PRODUCER: JOAQUIM & TIAGO LOPES

WINEMAKERS: FREDERICO VILAR GOMES
DUARTE RAIMUNDO



SOILS: Calcareous Clays

VARIETIES: 100% Negra Mole

WINEMAKING: Careful hand-picking in small boxes, fermented under temperature control and aged 6 months in French oak barrels of 225 liters.



ALCOHOL: 13% v/v

STORAGE: 16°C

SERVE: Between 14-15°C



GASTRONOMY: This wine is a good companion to grilled sardines tuna steak, or cuttlefish with ink.



TASTING NOTES

COLOUR: Soft Rubi.

AROMA: Complex with floral notes from roses, cherry and lightly vegetable.

TASTE: Soft, light and slightly salty with notes of cherry.

A wine that shows the most traditional side of the Algarve, produced with grapes from a small vineyard over 60 years old, from the variety that most represents the region, Negra Mole.

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PAXÁ WINES

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