

PAXÁ BRANCO

White Wine 2025

Terroir

Clay-Limestone

Grape Varieties

Arinto, Verdelho, and Alvarinho

Vinification

Very selective manual harvest in 20 kg boxes, vinified at a controlled temperature between 12-14°C

Alcohol Content

13% by volume

Storage

Store at 16°C

Alcohol Content

Serve between 8-10°C

Pairing

Algarve-style marinated horse mackerel (carapaus alimados), seafood, and grilled fish.

Color

Bright citrus

Aroma

Young with citrus notes, namely lime and grapefruit, and light floral notes

Palate

Balanced acidity and freshness in a long and fruity finish

Paxawines.pt

