



LOBO MAU

CASTELÃO
TOURIGA NACIONAL

VINHO TINTO RESERVA
DO PALMELA

ALCOHOL CONTENT AT 20°C:

14% volume

GRAPE PROVENIENCE

Fernando Pó (Palmela)

VINES

85% Castelão and 15% Touriga Nacional aged between 15 and 40 years old.

TECHNICAL DATA

TOTAL ACIDITY
4,8g tartaric acid / liter

RESIDUAL SUGAR
4,4 g/liter

PH
3,28

PRODUCTION
9.000 bottles of 0,75 Liters.

HARVEST
Grape picked manually, during the 2nd week of September in dry weather. Yield 30 hl/ha.

STORAGE
Should be laid flat at a temperature of 12°C and humidity of 60%.

VINIFICATION
Total separation from stalks and crushing followed by controlled temperature fermentation with long macerations. It has been matured for 20 months in barrels made of Portuguese, French and American oak and 6 months in bottles, before introduced into the market.

ORGANOLEPTIC CHARACTERISTICS
Intense garnet colour wine, with the aromas and taste of toasted spices, very complex flavours. Bulky soft mouth with round tannins and great persistence. It must be served at a temperature of 16-18°C, with red meats or game.