



# LOBO SELECCÃO

SYRAH  
TOURIGA NACIONAL

SELECTIONED HARVEST  
REGIONAL WINE FROM PENINSULA OF SETÚBAL

ALCOHOL CONTENT AT 20°C

13,5% volume

GRAPE PROVENIENCE

Fernando Pó (Palmela)

VINES

50% Syrah and 50% Touriga Nacional

## TECHNICAL DATA

IN THIS WINE THE BLEND IS MADE BEFORE THE FERMENTATION PROCESS, WITH THE GRAPES

TOTAL ACIDITY  
4,9g tartaric acid / liter

RESIDUAL SUGAR  
3,1 g/liter

HARVEST

In the third week of September, in dry climate. Manual harvest. Average yield: 40 hl/ha

VINIFICATION

It strips the grapes from the bunch and totally crushes them, followed by fermentation with controlled temperature

in “Cuba-presses” and long macerations. Then, the wine is matured for 12 months in French and American oak barrels, followed for a few months in bottles.

ORGANOLEPTIC CHARACTERISTICS

It's a wine with a deep red garnet colour. With aromas of currants, myrtle, blackberries, a slight taste of floral violets, diverse spices and with a toasted taste. The wine is smooth in the mouth with round tannins, nice structure and great persistence. It should be served at a temperature of 16-18°C, preferentially with red meat and cream cheese.