



LOBO DOCE

After a thorough study of these wines, we developed first the LoboDoce, giving it some "updates" in the aromatic level with the addition of a small quantity of Moscatel Graúdo, and Arinto for the freshness.

WHITE LICOROSO WINE DO PALMELA

ALCOHOL CONTENT AT 20°C:

16% by volume

GRAPE PROVENIENCE

Palmela

VINES

Fernão Pires, Arinto and Muscat Graúdo

TECHNICAL DATA

TOTAL ACIDITY
4,5g tartaric acid / liter

RESIDUAL SUGAR
152 g/liter

PH
3,45

ORGANOLEPTIC CHARACTERISTICS

With a copper color, this wine has aromas of spices, especially cinnamon, apricot compote, fennel, hazelnut, chocolate and marmalade. In the mouth it is unctuous, with a good acidity, with the same aromatic sensations also present, very persistent. This wine must be consumed fresh, a temperature of 13-14°C. If you want to store it for a few years it should be consumed, at that time, a temperature of 16°C. Traditionally this product was consumed in festive seasons such as St. Martin's day, accompanying nuts, sweet potatoes and dried fruit or passes, but also goes well with traditional Portuguese sweets.

HARVEST

At the end of the harvest of 2012, in mid-October in dry weather. Manual harvesting.

VINIFICATION

Stemming and crushing total followed by 12 hours of light maceration and after that we separate and we ferment the juice with controlled temperature. Later by adding grape brandy of high quality we stop the fermentation process. This is followed by an aged period of 10 months on deposits of cement made in the bedrock of Palmela.