



LOBO PINK

This is the first liqueur rose wine on the market. To prepare this wine, the color was the key factor. So we study several varieties until we find one that kept the color at a desired level for longer, the Cabernet Sauvignon.

LIQUEUR ROSE WINE DO PALMELA

ALCOHOL CONTENT AT 20°C:

17% volume

GRAPE PROVENIENCE

Palmela

VINES

100% Cabernet Sauvignon

TECHNICAL DATA

TOTAL ACIDITY

5,1g tartaric acid / liter

RESIDUAL SUGAR

170 g/liter

PH

3,30

ORGANOLEPTIC CHARACTERISTICS

With a intense pink color, this wine reveals aromas of currants, blueberries, mint and ending with a slight hint of hazelnuts. In the mouth presents a very good acidity, intense, extremely bulky and too greedy. Like the a dry rose it should be consumed fresh, at a temperature of 12-13°C. After more than two years stoked, it should be consumed at a temperature of 15°C and can serve as an aperitif, or accompanying crystallized fruits desserts or even fresh fruits.

HARVEST

At the end of the harvest 2013 in early November in dry weather. Manual harvesting.

VINIFICATION

Stemming and crushing total followed by 6 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.