



LOBO RUBY

We took advantage of the knowledge acquired for the production of LoboDoce and we produced the LoboRuby.

RED LICOROSO WINE DO PALMELA

ALCOHOL CONTENT AT 20°C:

18% volume

GRAPE PROVENIENCE

Palmela

VINES

Touriga Nacional

TECHNICAL DATA

TOTAL ACIDITY
4,3g tartaric acid / liter

RESIDUAL SUGAR
160 g/liter

PH
3,6

HARVEST

At the end 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.

ORGANOLEPTIC CHARACTERISTICS

A ruby color, this wine has aromas of red fruit compote such as blackberries, currants, raspberries and hazelnuts, chocolate. In the mouth it is unctuous, with a good acidity, with the same aromatic sensations also present, very persistent. Because this is a new wine should be consumed relatively cool, at a temperature of 14-16°C. After more than two years in the basement, should be consumed at a temperature of 16°C. This product must be accompanied by strong flavor of cheeses, foie gras, but also goes well with traditional Portuguese sweets.