



# LOBO MAU WHITE

MOSCATEL-GALEGO-ROXO  
MOSCATEL-GALEGO-BRANCO

WHITE WINE  
**DO PALMELA**

ALCOHOL CONTENT AT 20°C:

13% volume

GRAPE PROVENIENCE

Fernando Pó (Palmela)

VINES

Moscatel-Galego-Roxo and Moscatel-Galego-Branco

## TECHNICAL DATA

**TOTAL ACIDITY**  
5,1g tartaric acid / liter

**RESIDUAL SUGAR**  
3,5 g/liter

**PH**  
3,28

Moscatel-Galego-White, pressing and decanting followed by controlled temperature fermentation.

**HARVEST**

Manually picked mid-August for both grapes varieties, in dry conditions. Average yield: 40 hl/ha

**VINIFICATION**

Each grape variety is vinified separately and only after are blended. Total separation from stalk and crushing. Light pre-fermentative maceration only for the

**ORGANOLEPTIC CHARACTERISTICS**

A citrus yellow coloured wine, with intense aromas of flowers such as roses and orange tree, some tropical fruits like mango, pineapple and lychees, smooth to the palate and extremely refreshing. Should be served chilled at around 8-10°C.