



# LOBO ROXO

MOSCATEL

FORTIFIED WINE  
DO SETÚBAL

ALCOHOL CONTENT AT 20°C:

17% volume

GRAPE PROVENIENCE

Palmela

VINES

100% Moscatel Roxo. A very rare Moscatel variety from the family of Muscat Petit Grain.

## TECHNICAL DATA

TOTAL ACIDITY  
5,5g tartaric acid / liter

RESIDUAL SUGAR  
150 g/liter

PH  
3,5

HARVEST

Manual harvesting, on August 2009, on dry weather.

VINIFICATION

Vinification with stemming and total crushing, fermentation started with controlled temperature and later, stopped by the addition of grape brandy of high quality, followed by the maceration of a 36 months in close recipients with controlled atmosphere. For Setúbal D.O. Roxo according to the Portuguese legislation has a minimum maturation

period of 36 months. Our Moscatel Roxo, however, matures until we needed it, first in oak barrels from various sources, including some used for of aging the Armagnac, and after in stone recipients, very old (one century) It is aged for 48 months in oak barrels from various sources, including some used for of aging the Armagnac.

ORGANOLEPTIC CHARACTERISTICS

Ex-libris from the region of Setúbal Península, is a wine of a topaz colour with aromas of fennel, raisins and figs. It has a smooth taste in the mouth, with a pleasant freshness. It can be drunk as a starter at 10° C or with traditional desserts (e.g. made with egg) at 16° C.