



LOBO SELECCÃO

CABERNET SAUVIGNON
TOURIGA NACIONAL

SELECTIONED HARVEST
REGIONAL WINE FROM PENINSULA OF SETÚBAL

ALCOHOL CONTENT AT 20°C:

13,5% volume

GRAPE PROVENIENCE

Fernando Pó (Palmela)

VINES

50% Cabernet Sauvignon and 50% Touriga Nacional.

TECHNICAL DATA

IN THIS WINE THE BLEND IS MADE BEFORE THE FERMENTATION PROCESS, WITH THE GRAPES

TOTAL ACIDITY
5,0g tartaric acid / liter

RESIDUAL SUGAR
3,4 g/liter

HARVEST

In the second week of September, in dry climate. Manual harvest. Average yield: 40 hl/ha.

VINIFICATION

It strips the grapes from the bunch and totally crushes them, followed by fermentation with controlled temperature in "Cuba-presses" and long macerations. Then, the wine

matures for 12 months in French and American oak barrels, followed for a few months in bottles.

ORGANOLEPTIC CHARACTERISTICS

It's a wine of great concentration, with a deep red garnet colour. Typical aromas of intense tobacco, red fruits, diverse spices and with a toasted taste. The wine is bulky in the mouth with round tannins, nice structure and great persistence. It must be served at a temperature of 16-18°C with red meats and game, pasta or cheese of intense flavour.