

TRÊS LOBOS

MONOVARIETAL WINES
IN 1,5 LITRE TRIBAG-IN-BOX
REGIONAL WINE FROM PENINSULA OF SETÚBAL



BE BOLD! MAKE YOUR OWN WINE BLEND

This tribox of monovarietal wines (Syrah, Cabernet Sauvignon and Castelão) allows you to have at disposal an entire universe of wines! Taste each vine individually, or be bold and make your own blend, mixing them to your liking!

SYRAH

ALCOHOL CONTENT AT 20°C:
13% volume

GRAPE PROVENIENCE
Fernando Pó (Palmela)

VINES
Syrah 100%

TECHNICAL DATA

HARVEST
Manually picked in dry conditions. Average yield: 50 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.

CHARACTERISTICS
The quality of our soils allow us to cultivate one of the most international grape varieties, the Syrah, which shows all its splendour here. With aromas of currants, myrtle, blackberries, and a slight taste of floral violets and spices, this wine is ideal to serve with red meat dishes and cheese. Serve at 17-18 ° C.

CABERNET SAUVIGNON

ALCOHOL CONTENT AT 20°C:
13% volume

GRAPE PROVENIENCE
Fernando Pó (Palmela)

VINES
Cabernet Sauvignon 100%

TECHNICAL DATA

HARVEST
Manually picked in dry conditions. Average yield: 45 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.

CHARACTERISTICS
Perhaps the most famous international grape varieties, Cabernet Sauvignon, have excellent ripening conditions here. By combining modern techniques and ancient processes, we obtained a highly concentrated wine colour, aromas of mint, eucalyptus, green peppers and an intense, structured palate but smooth. It is served with game dishes, exotic dishes and cheese of an intense flavour. Serve at 18-19 ° C.

CASTELÃO

ALCOHOL CONTENT AT 20°C:
13% volume

GRAPE PROVENIENCE
Fernando Pó (Palmela)

VINES
Castelão 100%

TECHNICAL DATA

HARVEST
Manually picked in dry conditions. Average yield: 50 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.

CHARACTERISTICS
Produced from the main grape of the region, the "Castelão", this wine is a selection of the best grapes, fermented combining the most modern wine making techniques and traditional methods. With aromas of raspberries and strawberries with a slight taste of coffee and cocoa, an extremely soft palate and persistent, this wine goes well with any delicacy. Serve at 16-17 ° C.