

DOURO RED WINE

# Quinta dos Lobatos Lobatos 2017



## Tasting notes

Intense red color. Nose characterized by notes of ripe red fruits, with a strong presence of strawberry jam and raspberry. The short aging in oak barrels was used only to adjust the aromatic component, being responsible for some spice hints. In the mouth, we highlight the fruity aromas, properly balanced by an elegant structure.

## Grape varieties

Tinta Roriz, Touriga Franca and Tinta Barroca.

## Vinification and aging

Manual harvest to 20 kg boxes. The grapes are fully stemmed before being trodden by foot in winepress (lagar). Spontaneous malolactic fermentation in stainless steel. Aged 6 months in used French oak barrels. The wine is not stabilized by cold and only has a slightly filtration.

## Technical information

- Alcohol (%): 13,5
- Sugar (g/l): 1,0
- Total acidity (g/dm<sup>3</sup>): 5,0
- pH: 3,67

## Production

2 666 bottles 75 cl.

