



VALE DE LOBOS Red 2017

TYPE: Red wine

CLASSIFICATION: D.O.C. do Tejo

VARIETIES: Touriga Nacional, Trincadeira and Aragonez

TYPE OF SOIL: Calcareous-Clay

CLIMATE: Dry Mediterranean

WINEMAKING: The grape was well developed, reaching a balanced acidity. It was then introduced to the wine process and went through fermentation with temperature control (24-26°C) with their skins, seeds, and pulp in order to extract colour and tannins. The wine aged 5 months in oak barrels. Afterwards it was filtered through sands and plaque filters.

TASTING: Very elegant and attractive wine with velvety tannins, perfumed nose with notes of red wild fruits and vanilla flavour from barrel aging. It is a soft, full-bodied wine with a persistent final. It must be opened one hour before serving at temperatures from 16° to 18°C. Best matched with spicy dishes, traditional Portuguese dishes, pasta and red meat or all sorts of strong cheese.

ALCOHOL : 14% vol.

EURO Pallet

EAN	5606167122231
ITF 14	25606167122242
bottles per case	12
cases per row	11
rows high	5
bottle weight (Kg)	1,35
case weight (Kg)	16,20
net weight of the pallet (kg)	495,00
gross weight of the pallet (kg)	891,00



VALE DE LOBOS White 2020

TYPE: White wine

CLASSIFICATION: D.O.C. do Tejo

VARIETIES: Fernão Pires

TYPE OF SOIL : Calcareous-Clay

CLIMATE : Dry Mediterranean

WINEMAKING: The grapes were harvested at the beginning of September, and then they were separated from the lot, followed by maceration before fermentation. The fruit was then skinned and decanted at 10°C. The remains were inoculated with selected yeast and proceeded to fermentation with temperature control at 18°C. Part of the wine stayed in oak barrels. At last, it was stabilized by cold and plaque filtered.

TASTING: Made exclusively with Fernão Pires grape variety, this citrus colored wine with greenish highlights and intense bouquet of passion fruit, pineapple and peach presents an excellent structure influenced by barrel ageing. Very elegant and balanced wine, with a freshness and a persistent flavour. Perfect with fish, it goes very well with white meats and oriental cuisine. Best drunk at 10°C.

ALCOHOL : 13% vol.

EURO Pallet

EAN	5606167112232
ITF 14	25606167112243
bottles per case	12
cases per row	11
rows high	5
bottle weight (Kg)	1,35
case weight (Kg)	16,20
net weight of the pallet (kg)	495,00
gross weight of the pallet (kg)	891,00