

BACALHÔA MOSCATEL ROXO SUPERIOR 20 YEARS

FORTIFIED WINE 2002



D.O. SETÚBAL



HISTORY

Bacalhôa Moscatel de Setúbal Superior's are special reserves of fortified harvest wines, entirely produced with grapes from an exceptional "terroir" vineyards located on the foothills of Serra da Arrábida. The Moscatel Roxo de Setúbal variety was on the verge of extinction for 20 years. Since it produces superior quality Setúbal wines, Bacalhôa Vinhos de Portugal, having vines of this variety already dispersed in vineyards in Moscatel de Setúbal, such as Catarina, later promoted the planting of the two largest Moscatel Roxo vineyards in the region: Nenas and Quinta dos Frades.

PROFILE

This wine originates in the vineyards of Catarina and Nenas where the 2002 harvest, a late year, was carried out on the 4th of September 2002. Vinification follows the traditional practices of the region, common to the generous Moscatel de Setúbal variety, which undergoes a short fermentation in contact with the skins – fermentation that is then stopped with the addition of the selected wine brandy. The wine and brandy remain in contact with the skins, in maceration, during the following winter. After the wine is transferred and its masses pressed, it will be filled into oak barrels (with capacities between 180 and 225L), many of which were previously used in the aging of Malt Whiskey. Our aging system in special warehouses, here called "greenhouses", where high and varied natural thermal amplitudes are verified throughout the year. This aging system causes a gradual concentration of the wines and the formation of very complex and surprising aromas and flavors. This generous Moscatel Roxo from the 2002 harvest is our sixth Moscatel Roxo de Setúbal Superior 20 years old. Barrels with the same harvest that will originate future bottlings (30 years, 40 years,...) continue to age.

TASTING NOTES

Amber in color with golden reflections and greenish highlights. As for the aromas, it's possible to feel sweet orange, green tea, rose petals, hazelnuts, honey, cinnamon all resulting in a light, fresh and sweet moscatel with a very long finish.

ANALYSIS

ALCOHOL (%VOL.): 20
TOTAL ACIDITY (g/l AT): 8,86
PH: 3,41
RESIDUAL SUGAR: 222,3
FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

As an appetizer served at 14-16°C.
At the end of the meal served at 16-18°C, with cheeses of intense flavors, with desserts (great combinations with chocolate), with coffee, and after coffee.

Revised in 29/08/2023