

# BACALHÔA MOSCATEL DE SETÚBAL SUPERIOR 10 YEARS

## FORTIFIED WINE 2009



D.O. SETÚBAL SUPERIOR



Moscatel de Setúbal (100%)



Clay Limestone



15 years in oak barrels of 225 liters in a greenhouse with large temperature ranges.



75cl



6x Case  
Case Weight: 9,86 kg  
Case (L/W/H): 0,243 x 0,165 x 0,339  
Case Volume: 0,014 m3



Filipa Tomaz da Costa

### PROFILE

This wine is produced with 100% Moscatel de Setúbal grape. The vineyards are all within its denominated origin and in limestone soils and mainly located in the Arrábida mountain area on the North facing slopes. In this harvest, selected grapes from Serra da Urça, a vineyard planted in 1980 that for its location in altitude, orientation, north-facing and age, produces Moscatel de Setúbal grapes with slow maturation, that is, not only rich in sugar but also rich in natural acidity and complete phenolic maturation. The winemaking technology used is more traditional, which undergoes a short fermentation in contact with the grape films, then stopped with the addition of wine brandy selected. The wine is macerated until the end of winter (5 to 6 months), achieving a total extraction of aromas and flavors. It's then racked and its doughs pressed. It ages in small oak barrels, placed in special warehouses where there are large thermal amplitudes. These conditions aging causes a concentration and intensity of aromas and flavors, which further accentuates the personality unique to these fortified wines.

### TASTING NOTES

It presents a golden topaz color, intense aromas and flavors of orange blossom, citrus, bitter orange jam, raisins, figs and nuts, a full palate with an excellent balance between acidity and the richness of sugar. "Marmelade", Earl Gray tea, currants, apricots dried, figs, "rancio", nuts, are other flavors that you will discover. Involving these aromas and flavors you will find a smooth texture where the balance between sweet, sour and bitter tastes is perfect. After drinking, these sensations linger pleasantly for many seconds.

### ANALYSIS

ALCOHOL (%VOL.): 20,0  
TOTAL ACIDITY (g/I AT): 7,8  
PH: 3,25  
RESIDUAL SUGAR: 223,3  
FOOD ALLERGENS: Contains Sulfites

### FOOD PAIRING

Desserts made with dark chocolate or simply as a digestive with a good coffee.

### HISTORY

Bacalhôa Wines of Portugal has very old Moscatel grape vineyards located in the best terrains of the region. In the early 80's the company moved away from the traditional way of producing this type of wine by innovatively using 100% of the Moscatel Setúbal variety in the blend and by ageing it in small oak barrels (200L).

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BACALHÔA

Estrada Nacional 10,  
Vila Nogueira de Azeitão  
2925-901 Azeitão



ALIANÇA

Rua do Comércio, 444  
Apartado 6  
3781-908 Sangalhos

[bacalhhoa.pt](http://bacalhhoa.pt)

+351 212 198 060 | +351 212 198 066 | [info@bacalhhoa.pt](mailto:info@bacalhhoa.pt)