BACALHÔA MOSCATEL ROXO SUPERIOR 10 YEARS

FORTIFIED WINE 2011

D.O. SETÚBAL SUPERIOR

20,0 %vol

12ºC - 14ºC

Moscatel Roxo (100%)

Clay Limestone

13 years in Oak Barrels (200L capacity) previously used for malt whisky ageing and stored in a warehouse with a wide range of temperatures throughout the years.

75 cl

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

Filipa Tomaz da Costa

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).

PROFILE

Produced entirely from Moscatel Roxo grapes from a single harvest, grown in certified vineyards on the slopes of the Arrábida mountain range, within the Setúbal DO Demarcated Region. The grapes were handpicked at their ideal ripeness from the Quinta dos Frades vineyard, known for its early-maturing fruit in this unique terroir.

The winemaking process followed the traditional method used for Setúbal DO wines: after a brief fermentation of the must in contact with the skins, selected wine brandy was added to halt fermentation, preserving the natural sweetness and aromatic richness of the grapes. The wine remained in contact with the skins through the winter before being racked and gently pressed.

It was then aged for around 10 years in 200-liter oak barrels, previously used for whisky, in a cellar where natural temperature variations promote the slow concentration and development of complex aromas and flavors. These aging conditions give the wine its depth, elegance, and distinctive character, hallmark traits of Moscatel Roxo from Setúbal.

TASTING NOTES

This Moscatel Roxo de Setúbal has a golden colour, intense and complex aroma and flavours of orange blossom and peal, dry apricots, marmalade, raisins, figs, nuts and earl grey tea hints. It shows a full palate and a good balance between sweetness, acidity, bitterness and all the aromas.

ANALYSIS

ALCOHOL (%VOL.): 20,0
TOTAL ACIDITY (g/l AT): 7,5
PH: 3,25
RESIDUAL SUGAR: 207,6
FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

This wine is ideal as an aperitif with foie gras or with a large variety of strong cheeses, as a digestive or together with a crème brûlée, dark chocolate, almonds and hazelnuts based desserts.

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