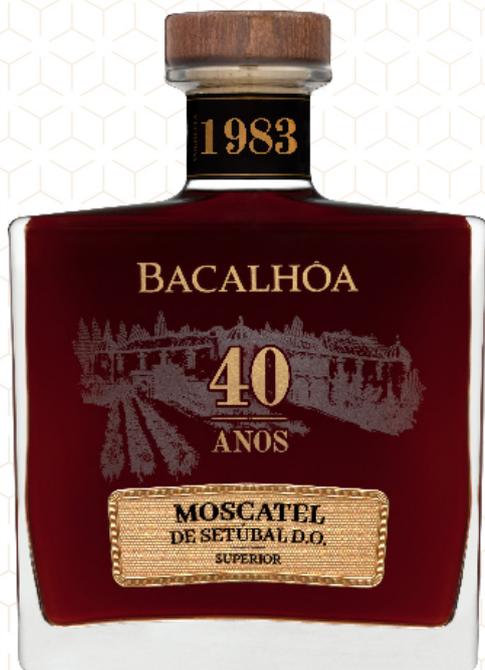


BACALHÔA MOSCATEL DE SETÚBAL SUPERIOR 40 YEARS

FORTIFIED WINE 1983



D.O. SETÚBAL SUPERIOR



PROFILE AND HISTORY

The story begins with the Moscatel de Setúbal grapes from our Serra da Urça vineyard, nestled in the foothills of the Arrábida mountains. This is the terroir par excellence for the renowned fortified wines of the Setúbal PDO.

The harvest concluded on Thursday, 27 October 1983, and vinification followed traditional practices. This included a brief fermentation process akin to that of red wines—a fermentation which was then halted by the addition of a selected wine spirit. The wine remained in contact with the grape skins throughout the harsh winter of 1983. It was later racked, and the pomace was only pressed 109 days after the harvest, on 13 February 1984.

On 24 August 1984, the wine was transferred into small 180-litre American oak barrels. These barrels had previously aged sherry and, subsequently, malt whisky in Scotland. The ageing process took place in one of our most special cellars, Armazém da Estufa No. 1, where naturally high thermal amplitudes lead to the concentration and development of unique aromas and flavours, distinctive of Setúbal's fortified wines.

After nearly five years of ageing, the first bottling took place on 6, 7, and 9 December 1988, resulting in 15,805 bottles of 0.75L and 2,134 bottles of 0.375L. The remaining wine continued to age in our cellar, and on 27 October 2004—approximately 20 years after the harvest—we conducted a second bottling of 2,200 bottles of 0.5L. On the same date, the remaining reserve from this vintage was transferred to the Armazém das Selecções, a cellar characterised by gentle thermal variations.

Now, 40 years later, we have decided to bottle a limited edition of 200 bottles of 0.5L from the same original wine. The future will determine when the next bottling of this extraordinary vintage will take place.

TASTING NOTES

With a dark amber hue and golden-green reflections, this Moscatel presents aromas and flavours of bitter orange marmalade, "rancio", aged brandy, tea, dates, syrupy figs, hazelnuts, honey, and a touch of "vinagrinho" (a hint of delicate acidity).

An astonishing balance of sweetness, acidity, and bitterness delivers a refreshing sensation on the palate. Smooth, extraordinarily long, and truly unique.

GASTRONOMY

Serve at 16-18°C at the end of a meal. Perfect with intensely flavoured cheeses, desserts (excellent with chocolate and bitter orange), alongside coffee, or even after coffee.

 100% Moscatel de Setúbal

 20,0 %vol  14°C - 16°C

 Clay-Limestone

 Filipa Tomaz da Costa

 40 years in oak barrels

 50cl

ANALYSES

ALCOHOL (%VOL.): 20,0

TOTAL ACIDITY (g/l AT): 8,1

PH: 3,14

TOTAL SUGAR (GLU/FRUCT., g/l): 324,0

ALLERGENS: Contains Sulphites

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