

# BACALHÔA MOSCATEL DE SETÚBAL FORTIFIED WINE 2023

D.O. SETÚBAL



17,0  
%vol



10°C - 12°C



Moscatel de Setúbal (100%)



Clay-limestone soils



12 months in used 225L  
half-barrels of oak



75cl

Case of 6 units

Case Weight: 7.19 kg

Dimensions: 0.225 x 0.153 x 0.324 m

Volume: 0.011 m<sup>3</sup>



Filipa Tomaz da Costa

## PROFILE

Produced 100% from the Moscatel de Setúbal grape variety, sourced from vineyards within this Denomination of Origin, mostly located on the north-facing slopes of the Arrábida mountain range. This location, protected by the mountain from the hot southern winds, allows for very slow ripening, resulting in Moscatel de Setúbal grapes with excellent natural acidity and intense fruity aromas. After a short fermentation—stopped by the addition of selected wine spirit—and a period of post-fermentation maceration of the skins with the wine throughout the winter following the harvest, the wine is aged for 1 year in used half-barrels of oak.

## TASTING NOTES

This Moscatel de Setúbal has a young and fruity style, with a topaz colour and intense aromas and flavours of muscat, orange blossom, citrus, orange peel, candied fruits, tea and raisins. On the palate it is full-bodied, with a pronounced and enhanced aroma, combined with sweet-bitter sensations, and it finishes very long and persistent.

## ANALYSIS

ALCOHOL (%VOL.): 17%

TOTAL ACIDITY (g/l AT): 8,50

PH: 3,29

TOTAL SUGAR GLUC/FRUT. (G/L): 105,2

ALLERGENS: Contains sulphites

## FOOD PAIRING

Fresh, with a lemon-zest note, as an aperitif; paired with desserts made with dark chocolate or citrus; or simply as a digestif at the end of the meal. We recommend serving it slightly chilled (10°C).

## NUTRITIONAL DECLARATION



## HISTORY

Driven by the same philosophy that led to the creation of JP White and Red, we wanted Bacalhôa Moscatel de Setúbal—despite its mandatory 2-year ageing period—to be a more accessible product for consumers. The idea was to ‘democratise’ Moscatel de Setúbal, a wine that, like other fortified wines (Port or Madeira), tends to carry a certain elitist connotation and is often associated with special occasions (weddings, christenings, etc.). Today, Bacalhôa Moscatel de Setúbal is widely enjoyed in the region, and its young and fruity style has encouraged consumers to drink it in a variety of settings: chilled with a twist of lemon as an aperitif, paired with desserts made with dark chocolate, or simply as a digestif with a good coffee.

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BACALHÔA

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